



WINERY & VINEYARDS

## UKO ESTATE CHARDONNAY



**GRAPE VARIETY:** 100% Chardonnay.

**REGION:** El Peral, Tupungato, Uco Valley.

**AGE:** planted in 2005.

**ALTITUDE:** 1000 m above sea level.

**SOIL:** sandy loam.

**WEATHER:** average of 200 mm rainfall, 310 days sun/year.

**TRAINING SYSTEM:** high cordon trellis.

**IRRIGATION:** flood irrigation.

**HARVEST DATE:** 1st fortnight of February.

**YIELD:** average of 80 quintal/ha.

**VINIFICATION:** hand harvest in 300 kg bins.

Cluster selection and pneumatic pressing of complete cluster to improve must drainage and avoid extraction of unpleasant phenolic compounds. Decantation/cleaning of the must previous to fermentation at 5°C during 72 hours, doing lees movement twice a day. Use of selected yeasts, fermentation at temperatures of 14 to 16°C in stainless steel tanks.

**TASTING NOTE:** bright yellow color with green shades and golden hints. Complex and intense aroma, where tropical fruits can be distinguished. In the mouth, fresh, soft, fruity and easy to drink. Balanced and silky acidity.

**ALCOHOL:** 12 %

**SUGAR:** 2.05 g/l

**TOTAL ACIDITY:** 6.50 g/l

**PH:** 3.33

**PAIRING:** white meat, seafood, trout, grilled and smoked fish, salads.

**DRINKING TEMPERATURE:** 10 - 12 °C

**AGING POTENTIAL:** 2 years.