



 BODEGAS
SALENTEIN
VALLE DE UCO, MENDOZA
ARGENTINA



PORTILLO

CHARDONNAY
2013

WINERY:	Bodegas Salentein	VARIETY:	Chardonnay
REGION:	Uco Valley, Mendoza	VINTAGE:	2013
COUNTRY OF ORIGIN:	Argentina	WINEMAKER:	Gustavo Bauzá

TASTING NOTES



Its colour is golden yellow with greenish hues. In the nose, it displays aromas such as pineapple, apple and citrus fruits as well as graphite aromas. In the mouth, it has very good acidity. It is a rounded and persistent wine.

VINEYARD NOTES



In general, maximum temperatures in summer were higher than the average ones. That is why clusters needed more protection, which eventually reduced the shedding intensity. Grapes come from La Pampa and El Oasis estates. Soil is alluvial and vines are trellis-trained. Grape was 100% mechanically harvested at night.

WINEMAKING REPORT



Grape was harvested and directly pressed. Juice was extracted and cleaned. Afterwards, selected yeasts were added and fermentation was carried out in stainless steel tanks. Selected yeasts were added. Wine was racked and aged on the lees.

ANALYSIS



Alcohol: 13,8%
Tartaric acidity g/L: 6,00
Residual sugar g/L: 1,80
pH: 3,3

