

# CHARDONNAY

RESERVA

2017

  
**TERRAZAS**  
*de los Andes*



## VINTAGE REPORT

Harvest 2017 was characterized by an exceptional quality and low yield of the vines. The cold weather during spring helped deliver less bunches per plant and smaller clusters. These conditions also helped achieve great concentration, intense colors and strong fruit expression. Furthermore, the optimal climatic conditions of the following months resulted in good sanity of the grapes and balance between fruit, acidity and structure. White wines achieved very good quality, aromatic maturity and marked acidity.

Reserva Chardonnay 2017 stands out for its complex array of aromas that combines fruity and herbaceous notes with subtle tertiary aromas.

*Terrazas de los Andes Technical Team*

## VINIFICATION

1. Hand-harvesting during the first week of March in 20 kg cases.
2. Whole clusters pressing.
3. Fermentation and further ageing during 8 months. Approximately 50 % is fermented and aged in new and second use oak barrels and the rest in stainless steel tanks. Battonage.
4. Gentle clarification and light filtration.
5. Bottling in December 2017.
6. Bottle ageing: 3 months minimum.

## TECHNICAL INFORMATION

Altitude: *1,250 meters/4,100 feet above sea level.*  
Vineyard location: *Finca Caicayén (Gualtallary -Uco Valley).*  
Vineyard age: *15 to 20 years old.*  
Soil texture: *55 % sand, 20 % limestone, 15 % silt and 10 % clay.*  
Percentage of vines owned: *100 %.*  
Yield: *80 qq/ha.*  
Planting density: *3,800 plants/ha.*  
Irrigation system: *drip irrigation.*  
Trellis system: *vertical trellis.*  
Pruning system: *cordon spur.*  
Ageing vessels: *approximately 50 % in new and second use oak barrels and the rest in stainless steel tanks.*

## TASTING NOTES

### COLOR

Yellow with golden and greenish highlights.

### AROMA

Fruity and herbaceous profile. Delivers white peach, apricot and subtle grapefruit notes interlaced with fresh herbs aromas. Delicate traces of banana, fresh coconut and butter enhance the nose of this Chardonnay.

### TASTE

A clear and silky wine which reveals freshness and balanced acidity. Fruity and precise finish.

## FOOD PAIRING

Semi-fatty or fatty fish, white meat, pasta with cream or butter sauce. Semi-hard cheeses.

## SUGGESTED DISH



Roasted trout over ossobuco sauce served with sautéed tomatoes and lemon peel.

The fruity flavors and aromas of Reserva Chardonnay, as well as those coming from the barrel aging, combine perfectly with the semi-fatty texture of this trout.

*Noelia Scuzziatto – Chef Terrazas de los Andes*