



B O D E G A S O T T A N O

PAST VINTAGES

Clasico Chardonnay 2016

CSPC# 791519

750mlx12

13.2% alc./vol.

Chemical Analysis	Acidity	6.07 g/l	pH:	Residual Sugar	1.96 g/l
Grape Variety	100% Chardonnay				
Winemaker	Adrian Toledo				
Vineyards	Grapes from vineyards in the Tupungato area, Mendoza. It is an alluvial soil and drip irrigation, hail net covered in 100%. Dry and continental with great sun exposure allowing perfect ripening				
Vintage	<p>This year was a wet one for Argentina's biggest wine region, Mendoza. Cuyo is the heart of the Argentine wine scene, producing the large majority of wines in the country, and was the worst affected by the wet and cool effects of El Niño which dropped wine production numbers by around 40% this year.</p> <p>The rain and associated health problems in the vineyard meant that producers needed to use around 400% more treatments in the vineyard than usual. While the treatments needed in the vineyard were still a lot less than needed on a normal year in Bordeaux, in the land of '<i>sol y vino</i>' it was an additional cost which many small producers weren't prepared to fork out. The biggest losses were in the east of Mendoza where the grape prices aren't high enough to warrant the additional vineyard costs and so producers abandoned their vines.</p> <p>It wasn't all bad news though, many winemakers were pleased with their results as the rain and cooler temperatures made it a fresher vintage, lowering alcohol levels by up to 2% 2016 is a year for those who appreciate freshness, tension, low alcohol and natural acidity.</p>				
Harvest	Hand picked at 2nd week of March. 8 Tons/Hectare = 3,2 Tons/Acre				
Vinification/ Maturation	Grapes were destemmed and crushed. 3 days of cold maceration before fermentation at 12° C. 10 days of fermentation in stainless steel tanks at 16° C with peaks of 32° C. Natural malolactic fermentation completed. Complete maceration time was 25 days. Aged 3 months in oak french barrels.				
Tasting Notes	An intense yellow and green reflex are the clear expression of ripe grapes at the harvest time. Tropical fruits as banana, maracuyá and pineapple, while the oak aged gives notes of coconut and vanilla. Displays elegance consequence of an equilibrated acidity.				
Serve with	Serve at 10°C to 12°C. Great with chicken or turkey.				

