



TAPIZ

ESTATE GROWN AND BOTTLED
MENDOZA ARGENTINA



TAPIZ RESERVE CHARDONNAY



VARIETIES

100% Chardonnay.

REGION

San Pablo Single Vineyard, Tupungato, Mendoza (Part of Uco Valley).

VINEYARDS

The climate and soil of this property give special characteristics from high altitude vineyards (1350 meters or 4430 feet above sea level) to these varieties differentiating them significantly from other traditional wines.

FERMENTATION

Cold pre-fermentative maceration in cold is carried out. Alcoholic Fermentation takes place in new and 2nd used French oak barrels.

This chardonnay is fermented and Aged on lees during 8 months in new French oak barrels

100% malolactic fermentation in oak.

TASTING NOTES

Yellow-gold color with green tints. Aromas of stone fruit such as peach, apricot and pear on the nose, accompanying vanilla and mineral aromas. The palate has a nice entrance, is smooth and balanced. Long and persistent finish.

TECHNICAL INFORMATION

Alcohol 14.0%

Acidity 6.58 g/l

pH 6.58

Residual Sugar 3.32 g/l