

TECHNICAL INFORMATION SHEET



Wine Name Finca Vides Torcidas Chardonnay

Vintage 2009

Appellation La Consulta - Uco Valley

Blend 100% Chardonnay

Origin of grapes La Consulta - Uco Valley

Size of vineyard 14 hectares

Treatments in vineyard Vertical Shoot Position

Farming techniques *Green pruning in October to leave the shoots in good position, and then a green harvest in January in order to achieve a yield of 12 tn per hectare. Drip Irrigation. Water restriction only in flower and verason, then a good hidric level in order to keep the vines working healthy. This produces a wide and good canopy in order to protect the bunches from the direct sun light.*

Date of Harvest Last week of February

Method of Harvest Hand Picked

Method of Pressing Pneumatic press

Pre-fermentation techniques Fining and settling at 8°C during 24 hours

Length of maceration No maceration

Fermentation Vessel 15 days at 15°C to 17°C.

Malolactic Fermentation NO, in order to keep the natural acidity and fresh aromas

Period of contact with fine lees 6 months

Yeasts Selected

Vinification method Tradicional

Filtration and fining methods Proteins fining with Bentonite and cellulose filtration

pH Level 3.3

Alcohol 13.80%

Residual Sugar Dry, less than 1,80 g/l

Time of ageing 6 months in stainless steel

Percentage of new barrels None

Length of time in bottle before release 2 months

Number of bottles produced 6,000

Tasting Notes

Floral and citric notes, pears and pineapple. It is fresh with a pleasant acidity. Refreshing and easy.

Vintage Notes

2009 was in La Consulta a naturally low yield year. During ripening it was mostly cool, with great concentration of citric and floral aromas with not very high alcohol.