



R.J.VIÑEDOS



Joffré
e HIJAS

GRAN CHARDONNAY

Varietal Composition: 100% Chardonnay

Vintage: 2014

Harvest: Handpicked during the first and second week of March.

Origin / Vineyard Location: Vineyards from Uco Valley (Tunuyán). Altitude: 1,020 meters above sea level.

Vegetative Cycle: The 2013/14 cycle had a cool spring with late frosts that brought about lower output. January was very hot and February rainy. Between February and April the temperatures were lower than average which allowed for a prolonged and complete maturation with very satisfactory results according to enological parameters.

Production: Between 8 and 12 tons per hectare

Alcoholic Fermentation: Alcoholic fermentation with select yeasts, in 120 hectoliter epoxied concrete tanks.

Malolactic Fermentation: 20% of the total volume ferments with indigenous bacterias

Aging: In a cement tank for 3 months on its lees.

Tasting Notes: Intense bright gold color with green tones. Citrus, tropical, and bits of mineral aromas are the reflection of a terroir of high altitude that is well developed and capable of producing intense and elegant scents. In the mouth it is fresh with a vibrant acidity and a prolonged after taste.