



R.J.VIÑEDOS



Pasión 4

CHARDONNAY - CHENIN

Varietal Composition: 55% Chardonnay – 45% Chenin

Vintage: 2015

Harvest: Handpicked during the second week of March.

Origin / Vineyard Location: Vineyards in Luján de Cuyo and Uco Valley (Tupungato). The altitude is between 900 and 1,000 meters above sea level.

Vegetative Cycle: The 2014/15 season was characterized by a warm winter and a cool summer with higher than average amounts of rain. The vineyards with well-draining soils produced high quality wines due to the lower than average temperatures. Vineyards with heavier soils required much more agronomical management and effort.

Production: Between 8 and 12 ton per hectare

Maceration: 2 to 3 days of cold maceration, 12 to 15 days of maceration in total.

Alcoholic Fermentation: With selected yeasts in stainless steel tanks.

Malolactic Fermentation: No malolactic fermentation

Ageing: It does not age in oak barrels

Tasting Notes: Brilliant gold-green color. In the nose it's intense and fresh, spanning over a variety of citrus and mineral notes. It also has grapefruit and orange blossom aromas with sensations of quarts. In the mouth its personality comes out through a vibrant acidity and fruity notes with light smooth undertones. The finish is fresh, harmonious, and fruitful.