

HĒDONĒ

RESERVA CHARDONNAY 2018

REGION

Uco Valley, Mendoza, Argentina.

Vineyard: 1,100 m high. Alluvial soils, loose at the surface and highly permeable. Special pruning and irrigation management in order to obtain balanced vineyards yielding the highest quality grape.

WINEMAKING

Manual harvest during February and March. Short cold maceration and pressing. Fermentation through selected yeasts, first-passage barriques in contact with the lees.

AGING

Aging in barrels for 12 months.

TASTING NOTES

Appearance:

Bright and attractive golden color with green hues.

Nose:

A mixture of tropical fruits such as banana, peach, pineapple, with mineral notes.

Vanilla and toasted bread notes conferring elegance and complexity.

Palate:

On the palate it is sweet and concentrated, well-balanced and with a lingering finish.

ANALYTICAL DATA

Alcohol: 13,4% / Sugar: 2,25 (g/l)

Acidity: 6.75(g/l) / PH: 3,3



VIANA
WINES

Mendoza · Argentina