



# CHARDONNAY

# AGRELO IMPORTS

Agrelo Imports is the exclusive importer for Urraca Wines in the USA



**NAME** URRACA CHARDONNAY

**VINTAGE** 2009

**VARIETAL** 100% Chardonnay

**APPELLATION** Agrelo, Luján de Cuyo, Mendoza, Argentina

**COOPERAGE** New French Oak

**AGED** 6 months

**AGING POTENTIAL** Drink 2009 - 2013

## TASTING NOTES

"Under Oaked", crisp. Light-bodied, with tasty orchard fruit notes and a bright finish.

This is a high-class Chardonnay with toast, apple and quince aromas. This "Meursault" styled Chardonnay is elegant, pleasant, refreshing not buttery. "A Champagne without the bubbles"

## VINEYARD NOTES

Mendoza is the most renowned wine-growing region in Argentina for its perfect combination of soil and altitude, resulting in small grapes with concentrated flavor, color and tannins. The 3000 foot elevation of Urraca's 117 acre Vineyard located at the base of the Andes provides warm temperatures during the day and cool temperatures at night, resulting in a long and dry growing season ideal for grapes.

The runoff from the snowmelt from the Andes provides irrigation through "acequias" (ancient) canals to our vineyards. We use an old method of flood irrigation throughout our entire 30 year old vineyard to supply our vines grown on high trellis.

Harvest season is between the months of February and April depending on the grape variety and seasonal climate changes. 5500 plants per hectar, yield is 11,000 kgs per hectar.

## WINEMAKING NOTES

Urraca's Wines are all single vineyard-wines. We only produce one top quality level grape. Our grapes are hand harvested in baskets, transported in 20kg bins to be handsorted at the winery.

Our wines are barrel aged. We use new or second use barrels only. Our wines are selections from American and French Oak. We use steeltanks for fermentation and barrels for aging.

## FOOD PAIRINGS

This elegant Chardonnay pairs well with soft cheeses, fish, poultry. Its smoothness makes it also ideal for appetizers.

## SCORE

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## Wine Information

- > Bottles produced: 4200
- > Pre-Fermentation: 24 hrs @ 8°C
- > Fermentation: 7-15 days at 22°C-26°C at controlled temperature, pump over.
- > Maceration Period: 7-15 days in contact with its solid parts.
- > Malolactic Fermentation:
- > Alcohol: 14.8% by volume
- > pH: 3.2 g/l
- > TA: 6.56 g/l
- > Residual Sugar: 1.76 g/l

## Wine Making team

- > Walter Bressia, Wine maker
- > Marcelo Cazzasa, Viticulturist and team member with Michel Roland
- > Jean-Pierre Bieri, General Manager

## Contact Information

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