

Caelum is a small constellation that can be seen from the southern hemisphere. It represents a chisel, the sculptor's tool. As the chisel to the sculptor, our hands are to us the tool of winemaking.





## \* YOUNG CHARDONNAY

## **VINEYARDS**

LOCATION: Agrelo, Luján de Cuyo.

YEAR OF PLANTATION: 2009.

TRAINING SYSTEM: Vertical shoot

positioning.

SOIL TYPE: Clay, limestone and rocks in

the subsoil.

ALTITUDE: 1.000 meters above sea

GRAPE YIELD: 8.000 kg/ha.

HARVEST: Manual.

## WINEMAKING

COMPOSITION: 100% Chardonnay.

WINEMAKING: Manual selection of grape clusters in conveyor belt. Pressing of whole grape berries with pneumatic press. Remaining must is left for 24hs at 8°C with no use of pectolitic enzymes. Yeast is added in the form of pie de cuve to ferment at a temperature of 18 to 20°C. Malolactic fermentation is avoided. Maturation of the wine in stainless steel tanks for approximately 6 months.

Clarification, filtering and bottling. PRODUCTION: 4.000 bottles/year.

WINEMAKER: Juan Ubaldini.

## **TASTING NOTES**

Beautiful gold color with green highlights, presents a very complex nose with expressions of lime, tropical fruits and mineral notes. Well-structured and balanced with a clean, fresh finish.

BEST SERVED: Between 10°C y 11°C.