



*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.*



## ★ **ESTATE SELECTION CHARDONNAY**

### VINEYARDS

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**LOCATION:** *Agrelo, Luján de Cuyo.*

**ALTITUDE:** *1.000 meters above sea level.*

**YEAR OF PLANTATION:** *2009.*

**TRAINING SYSTEM:** *Vertical shoot positioning.*

**GRAPE YIELD:** *8.000 kg / ha.*

**HARVEST:** *Manual.*

**SOIL TYPE:** *Clay, limestone and rocks in the subsoil.*

### WINEMAKING

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**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

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*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.*