

# Xero

CHARDONNAY | HARVEST 2019

*100% varietal wine, made with carefully selected Chardonnay grapes from the vineyards of our estates Los Carolinos and La Marthita.*

#### VINEYARD LOCATION

- Agrelo (Mendoza Rivers High Valley), Luján de Cuyo district, province of Mendoza.
- Cruz de Piedra (Mendoza Rivers High Valley), Maipú district, province of Mendoza.

**CLIMATE** | This privileged area has a particular micro-weather characterized by dry summers, warm and sunny days and cold nights. Grape development is favored by the thermal range, making them reach high concentration of aromas and excellent health.

**SOIL** | Alluvial, silty-loam.

**TRELLIS SYSTEM** | High espalier-trained vineyards. High cultivation density; low yield vines that, associated with the varietal purity, allow high quality grapes.

**HARVEST** | By hand, selecting the best clusters so as to have the best grapes for the winemaking. The harvesting moment depends on the grape ripening, a process that's followed carefully to reach an optimum point with the highest aroma expression.

**WINEMAKING** | Moderate contact of the must with the skins at low temperature (8 degrees Celsius), which allows a better extraction of aromas. Fermentation in stainless steel tanks with strict temperature control (between 15 and 17 degrees Celsius). Once the fermentation has finished, it is stabilized at -2 Celsius degrees and filtered.

**TASTING** | Pale yellow color with golden and green reflections, delicate aromas where notes of citrus fruits and honey stand out. The palate is fresh and balanced, with a long finish. Due to its characteristics it is an ideal wine to accompany fish, seafood, white meats (poultry and game meats), pasta with soft sauces, vegetables and soft cheeses. It is advisable to consume at a temperature of 8-10 degrees Celsius. During their preservation the wines should be kept in cool places and in dim light. Since it is a white wine, it is recommended to drink it young, within a year of its bottling.

#### PRESENTATION

- 750 ml milliliters bottles.
- Cases: 6 x 750 milliliters bottles.

#### ANALYTICAL DATA

Alcohol	12.9%
Sugar	1.5 g/l.
Volatile acidity	0.24 g/l. in acetic acid
Total acidity	4.5 g/l. in tartaric acid
Total SO <sub>2</sub>	102 mg/l.
pH	3.3

WITH SCREW CAP



  
BODEGAS  
LOPEZ  
1898