

# DON DAVID

## CHARDONNAY



### ORIGIN:

Calchaquí Valley, Argentina

### TERROIR:

Deep, poor, rocky soils. Irrigation from the Andes. Wide thermal amplitude with big differences (approximately 22° C between the minimum during the cold mornings and nights, and the maximum during sunny days). Dry climate, little rainfall, 120mm of rain a year, 15% humidity and 350 days of sunshine. Cold mornings and nights, and long hot days result in wines that are highly concentrated in color, aromas and flavors with a unique fruity character.

### VARIETY:

100% Chardonnay

### HARVEST:

February

### WINEMAKING:

Don David is the reserve range of varieties made up from the best grape selection. The aim in the vineyards is to gain concentration and to maximise fruit extraction. The first work is in the vineyards to obtain concentration and balance using vines older than 20 years. The harvest is manual putting the clusters in small 22 kg boxes. In the winery the must is produced using just first press juice. Alcoholic fermentation is handled using only 20% of native yeasts. 30% of the wine is aged in new American barrels for 6 months, where the alcoholic and malolactic fermentation takes place. The remainder ferments in the traditional way.

### TASTING NOTES



Lively gilded with greeny edges. .



Tropical fruit and apple aromas combined with honey and butter notes .



A soft and round flavour refreshes the mouth. Pear and apple notes with milk bread presence. Balanced acidity.

### ANALITICAL DATA

Alcohol	Residual sugar	Acidity	PH
14 % alc/vol	3,60 grs. / lt.	5,95 grs. /lt.	3.4

