

FAMILIA SCHROEDER

WINES FROM PATAGONIA

ALTO LIMAY

Chardonnay 2021

Harvest date	Second week of February
Varietal composition	100% Chardonnay
Yield	10.200 Kg./hectare
Harvest method	Hand-picked and selected on vibratory table.

WINEMAKING

Alcoholic fermentation	With selected yeasts at low temperatures in stainless steel tanks.
Maceration time	Four hours in pneumatic press, obtaining free-run juice with slow pressing
Malolactic fermentation	Only 40% of the wine
Aging	The wine was kept at low temperatures in stainless steel tanks, keeping its fine lees in suspension for four months until final stabilization.

TECHNICAL INFORMATION

Alcohol	13.2% VOL
Total acidity	6,70 G/L
PH	3.20
Residual sugar	1.80 G/L
Production	15000 bottles

TASTING NOTES

Chardonnay greenish yellow. Shades of apple and lemon combined with touches of pineapple and honey. White fruits and orange blossoms also appear. Very fresh, fruity, good acidity and balanced mouth-feel.

Lic. Leonardo Puppato
WINEMAKER

Paul Hobbs
WINEMAKING CONSULTANT

