



Fact Sheet:

Cabra Montes, 750ml, Mendoza Province, Argentina

Varietal:

100% Chardonnay 2004

Vinification:

These vineyards are located in the Agrelo region of the Upper Mendoza River Area at the foot of the Andes, about 3,400 feet above sea level. Here, Nature has created a unique microclimate where the average annual temperature is around 59 degrees Fahrenheit with vineyard soils being composed of clay and degraded rock from the surrounding mountains. Pure snow melt irrigates the vineyards, and along with wide thermal variations in diurnal (night and day) temperatures, contributes to the production of full bodied, deeply colored wines. The vines are trellised in rows running north to south to best expose both the vines and the rocky soil to the sun; as daylight fades into the evening, the rocks slowly release the heat stored during the day, which helps insulate the vines during the cold evenings.

These grapes are harvested by hand in the very early morning hours. Gentle pressing followed by fermentation on the skins occurs in steel tanks. The wine is then aged for 9 months at low temperatures in new, 225 liter French oak barrels.

Tasting Notes:

Delicate vanilla and white flower aromas and a light golden honey color. The flavors are pear, peach and pineapple, with just a drop of citrus lime. Serve with fruit salads, fish and grilled or roasted chicken.

Analysis

Alcohol 12.8%
 Sugar 9.3g/l
 TA 5.7g/l
 pH 3.5
 TSO 112mg/l

WINE TYPE	CASE PACK	BOTTLE UPC	CASE WEIGHT	CASE DIMENSIONS	CASES/LAYER	LAYERS/PALLET	CASES/PALLET	CASE UPC
CHARDONNAY	12 x 750ml		32 lbs 4 oz	WxLxH 9 1/2" x 12 1/2" x 12 1/4"	14	4	56	