

2005  
Chardonnay  
ARGENTINA



Fact Sheet:

SolAlto, 750ml, San Juan Province, Argentina

Varietal:

100% Chardonnay 2005

Vinification:

Unique among the region's wineries and constructed in the shape of a cross, each of the four wings of the bodega houses a small winery with two sections. The first, at ground level, houses stainless steel fermentation tanks. The second, 26 feet below ground level, is used for maturing the wine and oak aging. The four wineries meet at the central chamber where they share a state of the art bottling facility, and the entire design was created to minimize handling, pumping and oxidation in order to protect the fruit flavors and aromas of their red and white table wines.

These vineyards are more than 30 years old and grow in alluvial soil at an elevation of 3,973 feet above sea level. The grapes are hand harvested during the 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, small French oak barrels.

Tasting Notes:

This crisp white wine shows pear, pineapple and peach flavors and pleasant tropical aromas followed by a smooth finish. It's made to enjoy with salmon, crab, shrimp and almost any fish or light pasta; this Chardonnay also has the body and balance that make it ideal to sip and enjoy by itself.

Analysis

Alcohol 13%  
Sugar 8.2g/l  
TA 6.8g/l  
pH 3.3  
TSO 84mg/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	