



## FAMILIA FALASCO HERMANDAD CHARDONNAY 2017

**REGION:** Mendoza, Argentina

**APPELLATION:** Tunuyán & Vista Flores, Uco Valley

**YIELD (HI/Ha):** 40 hl/ha

**VARIETY:** 100% Chardonnay

**WINEMAKER:** Pablo Sanchez

### VINEYARD

Dry climate, a low level of rainfall gives growers a good degree of control over the vines growth and vigor through the use of drip irrigation.

Alluvial soils throughout Vista Flores have been deposited over time by water flows from the tops of the Andes. Sandy clay, rock and silty loam are all found throughout the region, providing a well-drained base for the vines.

Tunuyan's deep, alluvial soils consist of a clay and rock base with a stony, sandy surface – ideal for viticulture.

### VITICULTURE

Sustainable practices. VSP--DRIP IRRIGATION

### WINEMAKING

Whole clusters are pressed, juice is cleaned by cold action and enzymes. Fermented in French oak barrels, 35% new, with selected yeast. Malolactic fermentation is partially made.

12 months ageing in French barrels.

### TASTING NOTES

Pale yellow colour with greenish reflections. The nose is concentrated and intense with citrus, pineapple and green apple aromas, together with vanilla notes from the oak and some mineral character. With a great concentration and elegance, the palate is full and well balanced by the natural acidity, with ripe white fruits and toasted bread, and light notes of vanilla. Its finish is long and persistent.

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**CLOSURE:** Cork

**ORGANIC:** No

**BIODYNAMIC:** No

**VEGETARIAN:** Yes

**VEGAN:** Yes