BODEGA CERRO CHAPEU

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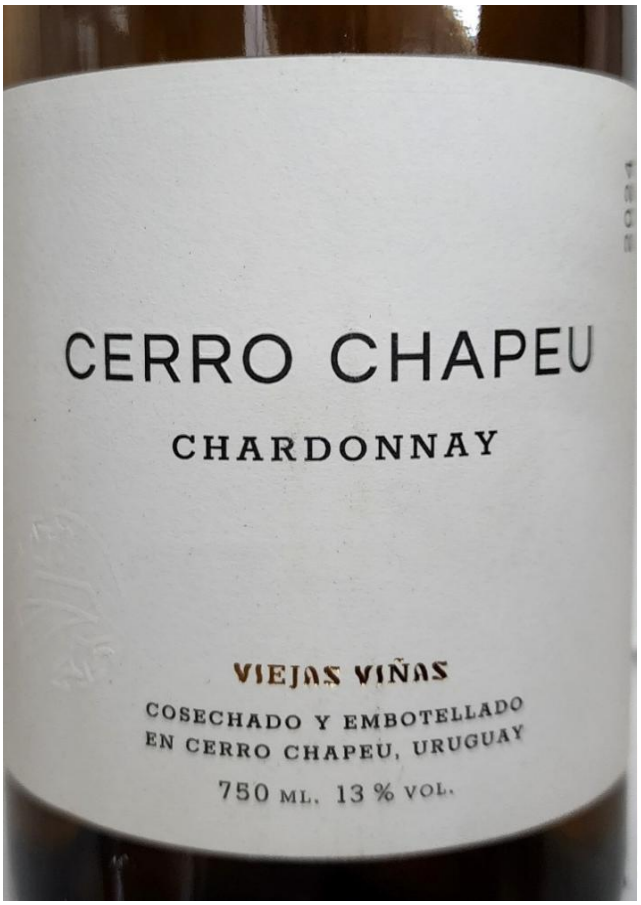
VIEJAS VIÑAS



PRODUCER: Bodega Cerro Chapeu VIEJAS VIÑAS

VARIETALS: Chardonnay 100% from Las Violetas region.

VINTAGE: 2025

ANALYSIS: pH 3.4 / Residual Sugar 1.8 g/l

DESCRIPTION: During the last 35 plu years Francesco Carrau has identified the best vineyard blocks for each grape variety for the vines in Las Violetas and Cerro Chapeu regions. This very mature Chardonnay was obtained in the ideal conditions for this variety that we have in Las Violetas, where they reach full body whites and great concentration of floral flavors for this variety.

CLIMATE: South of Uruguay, where maritime influenced by the River Plate and the Atlantic Ocean are typical in the Las Violetas region.

SOIL TYPE: Heavy clay and black with calcarium influence and very old soils that result in low fertility.

GRAPES: 100% Chardonnay from Las Violetas region, 35 years old vines.

HARVEST: Handpicked and transported in small cases of 15 Kg.

CRUSHING: Press with whole bunches at a low temperature 12°C.

VINIFICATION: Very mature Chardonnay grapes cold clarification and spontaneous fermentation in French oak barrels (20% new). Complete malolactic in barrels and aged for 10 months on Surlie must with a weekly batonage.

TASTING NOTES: Pale yellow color with a viscous aspect in the glass. Intense delicate fruit aromas of melon and mango with a very delicate touch of toasted almonds and honey. Complex, dry and lively acid that gives freshness and length to the palate.

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