



BODEGA CERRO CHAPEU

BRAND: Bodega Cerro Chapeu Reserva Chardonnay
VARIETALS: Chardonnay 100% from Las Violetas region.
VINTAGE: 2020
ANALYSIS: Total Acid: 6.0 g/L (tart. acid) pH 3.4
Total Sugar: 1.8 g/l

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 on the palate.

DESCRIPTION:

During the last 30 years Bodega Cerro Chapeu has identified the best vineyard blocks for each grape variety of their own 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 we 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 Atlantic Ocean are typical in 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, 21 years old plants.

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

CRUSHING: Press with whole bunches at 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 sur lie with a weekly batonage.

AWARDS: Consistently reviews among the Top 9% of wines in the world.



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