PRIMOGÉNITO Sangre Azul CHARDONNAY



VARIETAL COMPOSITION
100% Chardonnay

TECHNICAL DATA

Alcohol: 14%	pH: 3.4
Acidity: 6 g/L	Dry Extract: 23 g/L
Residual Sugar: 3.3 g/L	Vineyard Yield: 60 quintals/ha

WINEMAKING
Manual harvest. Selection of clusters from different vineyard blocks.

Three separate vinifications were carried out at different harvest times. In the first one, the aim was to achieve ripe fruit and wine concentration. In the second, the focus was on acidity, fresh fruit and citrus aromas. Finally, the third vinification sought to enhance volume on the palate. Fermentation with indigenous yeasts at controlled temperature.

OAK AGEING: 15 months in second-use French oak barrels.
SERVING TEMPERATURE: 10°C
AGEING POTENTIAL: 6 years.

TASTING NOTE
Bright golden colour with greenish hues. On the nose, it is elegant and tropical, with citrus blossom aromas and notes of vanilla contributed by the oak ageing. On the palate, it is unctuous and fresh, with good acidity and varietal expression. It shows ripe and persistent fruit, together with subtle honey notes.

WINEMAKER: Nicolás Navío.
San Patricio del Chañar, Neuquén. Patagonia Argentina.