



BODEGA
NORTON



RESERVA CHARDONNAY 2013

VINTAGE

2013

VARIETY

100 % Chardonnay

APPELLATION

Finca La Colonia
Luján de Cuyo, Mendoza, Argentina.

VINEYARD

Height 1100 mts (3608 ft) above sea level
Age Between 30 and 50 years
Vine density 3.500 vines/ha (1417 vines/acre)
Yield 6 tns/ha (2,4 tns/acre)

HARVEST

Manual in 20 kg cases
Hand selection of berries

FERMENTATION

Cold Maceration 24 Hs at 8° C degrees
Fermentation (selected yeasts) 100% fermentation in new french oak barrels.
Malolactic fermentation: 100% Natural in barrels.

AGEING

Oak Barrel 100% 12 month in new french oak barrels.
Bottle 10 month before release

WINEMAKER COMMENTS

The wine has a Bright hue with greenish tints. The nose offers ripen fruits and citrus, with mineral notes and vanilla that give it great complexity and elegance. The palate shows excellent balance between sweetness and acidity resulting in a long and lingering finish.

DRINKABILITY

5 years

TECHNICAL INFORMATION

Alcohol 14°
Total Acidity 5,85
PH 3,27
Reductive Sugar 2,25
Average Brix at harvest 25,2°



Jorge Riccitelli
CHIEF WINEMAKER