FAMIGLIA BIANCHI CHARDONNAY 2012



Description:

Famiglia Chardonnay is and attractive soft pale yellow. The wine is aromatically complex with alluring hints of vanilla, apples and spices enriched from new oak, sur lies aging. The palate follows the nose with similar flavors and added subtle nuances of coconut and cloves. There is a rich, silky mouth-feel, with a refreshing acid balance and a long, pleasant finish.

Winemaker's Notes:

Famiglia Bianchi Chardonnay grapes come from Las Paredes Estate, which is situated in the San Rafael DOC of Mendoza at 2400 to 2600 ft. above sea level. The soil is sandy calcareous of alluvial origins. The grapes were hand-picked and whole cluster pressed. The first half of fermentation took place in stainless steel tanks to 12 brix. Then, it is moved to barrels, with 25-percent undergoing malolactic fermentation. This is done to preserve the fruit character with controlled temperatures in the stainless steel tank and the move to barrels achieves the more integrated oak character that is found in barrel fermentation. The wine undergoes eight months of sur lies aging in a combination of 33-percent new, 33-percent one-year old and 33-percent two-year old French oak, with an additional one month's aging in the bottle.

Serving Hints:

This wine should be served slightly chilled, with white meats, sea food and pasta in cream sauce.

PRODUCER: Valentin Bianchi S.A.

COUNTRY: Argentina

REGION: San Rafael, Mendoza **GRAPE VARIETY**: 100% Chardonnay

RESIDUAL SUGAR: 4.1 g/l **TOTAL ACIDITY**: 4.87 g/l **pH**: 3.25

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Pack	Size	Alc%	lbs	L	W	Н	Pallet	UPC
12	750	14	36.59	13.58	10.24	11.89	4X14	89991100005-2

