

# FAMIGLIA BIANCHI CHARDONNAY 2013



## Description:

The color of this wine, a soft yellow with a faint green hue, is immediately attractive. Aromatically, the complexity produced by the right amount of new oak, sur lies aging, malolactic fermentation and exceptional fruit is apparent. Alluring hints of vanilla, apples and spices in the nose lead to similar flavors on the palate, with the addition of coconut and cloves. There is a rich, silky mouth-feel, with a refreshing acid balance and a long, pleasant finish..

## Winemaker's Notes:

Valentin Bianchi's Chardonnay grapes come from Las Paredes Estate, which is situated in the San Rafael DOC of Mendoza at 2400-2500 feet (730 to 790 meters) 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% 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% new, 33% one- and 33% 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.

<b>PRODUCER:</b>	Valentin Bianchi S.A.
<b>COUNTRY:</b>	Argentina
<b>REGION:</b>	San Rafael, Mendoza
<b>GRAPE VARIETY:</b>	100% Chardonnay
<b>RESIDUAL SUGAR:</b>	3.73 g/l
<b>TOTAL ACIDITY:</b>	5.25 g/l
<b>pH:</b>	3.60

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.8%	36.59	13.58	10.24	11.89	4X14	89991100005-2

