



# CHARDONNAY<sup>2007</sup>

## Producing Region

Agrelo – Luján de Cuyo, Mendoza, Argentina

## Grape Variety

100% Chardonnay

## Tasting Notes

### Color

Golden yellow with greenish hues.

### Aroma

Fresh fruity aromas primarily with notes of green apple and tropical hints of pineapple, peaches and banana.

### Taste

Elegant and subtle, the wine is well structured with a delicate finish.

## Food Matching

The fruit flavors of this un-oaked Chardonnay make it perfect for accompanying appetizers such as: baked goat cheese, smoked fish or shellfish. Cream style cheeses such as goat cheese and semi-hard cheeses like Fontina, Jarlsberg, Swiss or Gouda. Roasted, baked, broiled and grilled meats, such as chicken or turkey marinated in herbs. Fish including: halibut, mahi mahi, red snapper, salmon, sea bass, tilapia and tuna sautéed, grilled, roasted or baked with butter or white wine sauces.



## Luján de Cuyo

Luján de Cuyo is a viticultural district south of Mendoza in Argentina. It is widely considered one of the top wine regions in Mendoza and all of Argentina. The combination of high elevation, alluvial soils, irrigation sourced from the Andes Mountains and a long growing season—over 250 sunny days a year with little rain and vast temperature differences between day and night—are all conducive to growing quality wine grapes. These climate and geography elements come together to provide excellent fruit ripening and concentration; the development of colors, aromas, flavors and textures result in wines that are intensely colored and rich in aromas and flavors.

## Vinification

Septima Chardonnay is from the Tunuyán vineyards located in the Uco Valley, 3,900 feet above sea level. The Tunuyán vineyards lie on the banks of the Tunuyán River born in Mount Tupungato, in the Andes range. Most of the white wines in the Mendoza region are from this area.

Hand harvested in cool morning hours, the Chardonnay was whole-clustered, pressed to retain maximum fruitiness and delicacy, and placed in temperature controlled stainless steel tanks. After slight filtration, native yeasts were added to the juice. Cold maceration lasted for 20 days. After fermentation, the wine was stabilized, filtered and bottled.

## Analysis

**Alcohol** 13.3 %

**Total acidity** 6.0 g/l.

**Residual Sugar** 3.0 g/l

**Release date** September 2007

