

# ALTAS CUMBRES

— L A G A R D E —



## ALTAS CUMBRES VIOGNER 2009

<b>VARIETY</b>	100% VIOGNER
<b>VINEYARDS</b>	
LOCATION	LUJÁN DE CUYO – MENDOZA
AGE	1993 ( FIRST VIOGNER VINEYARD PLANTED IN SOUTH AMERICA ) & 1995.
ALTITUDE	980 M OSL
YIELD	120 HUNDREDWEIGHT PER HECTARE.
<b>VINTAGE</b>	
DATE	FEBRUARY - MARCH 2009
PICKING	BY HAND IN PLASTIC BINS OF 400 KG.
WEATHER	WARM CLIMATE WITH FRESH NIGHTS. THE DAILY BROAD TEMPERATURE RANGE REACHES MORE THAN 13 °C. ANUAL PRECIPITATION: 200 MM.
<b>ELABORATION</b>	
FERMENTATION	FERMENTED IN STAINLESS STEEL WITH CONTROL OF TEMPERATURE BELOW 18 °C.
MALOLACTIC FERMENTATION	NO MALOLACTIC FERMENTATION.

<b>BREEDING</b>	WITHOUT OAK CONTACT.
AGING IN BOTTLE	MINIMUM 3 MONTH IN CONTROLLED AMBIENT.
PACKAGING	CASE OF 6 BOTTLES OR CASE OF 12 BOTTLES OF 750 ML

<b>TECHNICAL INFORMATION</b>	
ALCOHOL (% VOL)	14.4°
TOTAL ACIDITY (GR/LT)	6.25
PH	3.1
RESIDUAL SUGAR (GR/LT)	2.25

<b>WINEMAKER</b>	JUAN ROBY STORDEUR
COLOUR/AROMA/TASTE	BRIGHT YELLOW COLOUR. PERSISTENT AROMAS OF FLOWERS, TROPICAL FRUITS AND SPICES. POWERFUL IN MOUTH. WELL-BALANCED END FRESH.

SUGGESTED TEMPERATURE	8 - 10° C
SUGGESTED MATCH	IDEAL FOR: SALMON, SUSHI AND SEAFOOD.