

Terroir Series Las Piedras Chardonnay 2019 – TS

Province: Mendoza

Region: Uco Valley

Subregion: Tunuyán

Elevation: from 1.250 masl

Varietal: 100% Chardonnay

Yields: 6.000 kg/ha

Irrigation: drip irrigation

Soil composition: alluvial sandy soils with 60 % of granite fragments. High content of calcium carbonate

Training method: low-espalier training (simple and double Guyot).

Harvest date: mid of February

Type of viticulture: conventional

Winemaking and ageing

Whole cluster: bunch selection. Pneumatic pressing of clusters without destemming.

Yeasts: wild

Fermentation container: concrete vats

Fermentation temperature: controlled fermentation starting at 13 °C and finishing at 18°C.

Malolactic fermentation: partial

Aging container size/ material: French oak barrels

Age of container if wood: first use 70%, second use 30% of the wine

Type of barrel and cooperage:

Time of aging in container: 10 months with periodic movement of lees

Time of aging in bottle: 6 months

Analytical data

Alcohol: 13,8%

Ph: 3.3

Residual sugar: < 3.0 g/L

Acidity: 6.3 g/L

Sulfites: 25-50 ppm

Winemaker: Sergio Eduardo Casé

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Terroir Series Coletto Malbec 2019 – TS

Province: Mendoza

Region: Tupungato, Uco Valley

Subregion: El Peral

Elevation: from 1.127 masl

Varietal: 100% Malbec

Yields: 9.600 kg/ha

Irrigation: flood irrigation

Soil composition: alluvial, sandy soil on a layer of rock

Training method: low-espalier training (simple and double Guyot).

Harvest date: beginning of April

Type of viticulture: conventional

Winemaking and ageing

Whole cluster: cluster selection. Destemming. Berry selection

Yeasts: natural

Fermentation container: small concrete tanks

Fermentation temperature: between 26° and 28°C

Length of fermentation: 25 days

Malolactic fermentation: yes, in barrels

Aging container size/ material: 225 and 300 liters French oak barrels

Age of container if wood: new

Time of aging in container: 18 months

Time of aging in bottle: 12 months

Analytical data

Alcohol: 15,2%

Ph: 3.6

Residual sugar: < 3.0 g/L

Acidity: 5,4 g/L

Sulfites: 30-50 ppm

Winemaker: Sergio Eduardo Casé