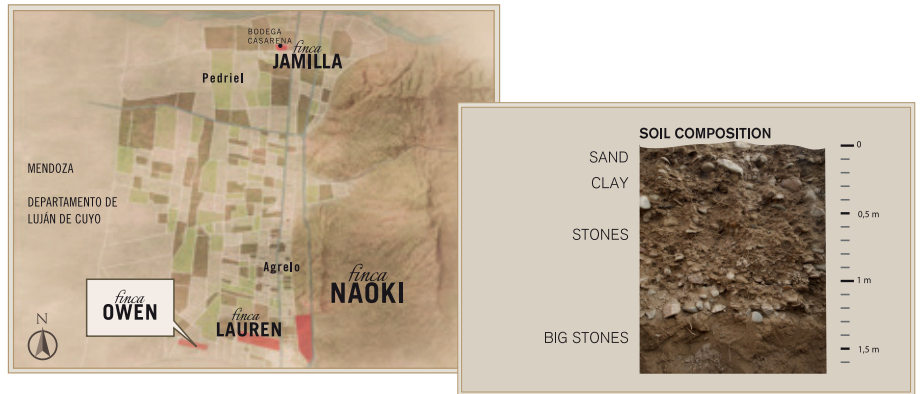


CASARENA S.V.

Owen's Vineyard (Agrelo) — Chardonnay 2018



ORIGIN

Denomination of Origin: Agrelo, Luján de Cuyo, Mendoza, Argentina.

Year of planting: 2007

Driving and pruning system: high-trellis, bilateral cordon spur pruning.

Irrigation system: drip system.

Yield: 10,000 kg per hectare.

Altitude: 950 meters above sea level.

Type of soil: frank-sandy soil, presence of pebbles, gravel and boulder.

Climate: continental arid.

HARVEST (VENDIMIA) 2018

The harvest was 15 days ahead of the historical average due to the high temperatures during the growth period and the previous winter. At the same time, the rain was a preponderant factor when defining the grape harvest. However, the good analysis of the information collected and the understanding of the terroir allowed to obtain an excellent fruit quality.

COMPOSITION

Varietal: Chardonnay 100%

VINIFICATION

Manual harvesting was implemented at three different moments so as to enhance the wine aromatic complexity. A double selection of bunches followed. In the winery, a pre-fermentative cold maceration took place. Fermentation was conducted with wild yeasts, 50% of the must in French oak barrels, the rest in stainless steel tanks. Malolactic fermentation was applied to the wine in the barrels, and then bâtonnage movements were executed to keep lees in suspension and to increase weight and volume in the mouth. This wine has different components to preserve freshness and add unctuousity and complexity.

BARREL AGING AND STORAGE POTENTIAL

Aging: 12 months in first use French oak barrels.

Storage Potential: 10+ years.

ANALYSIS

Alcohol: 13.5% v/v — **Acidity:** 5,2 g/l expressed in tartaric acid — **PH:** 3.3"

TASTING NOTES

Bright yellow, clean, with greenish hues. In the nose white and citric fruit, subtle vanilla notes from the oaking in French barrels. In the mouth it presents an excellent natural acidity. It is an unctuous and fresh wine, complex and balanced.