OTRO VINO

2017 CHARDONNAY

Otro Vino = other wine. Adventurous, creative, exotic, and explorative hand-crafted wines.

Vintage 2017

Cooler temperatures and some unusual rainfall required diligent viticulture to ensure the fruit was in perfect condition. This resulted in the development of ripe flavours at low sugar levels and high natural acidity in white varieties, providing the perfect balance to create an aromatic and precise wine.

Winemaking

Hand-picked when tasty approx. $12.0 - 13^{\circ}$ Baume and 8 - 9g/L TA. Whole bunch pressed to extract the free run juice. 100% wild fermented in 5+ year old French oak barriques, to ensure a pure fruit flavour. No fining and filtration.

Taste

Elegant, textural and a bit wild. Focused fruit is bound by texture and stimulates the palate. Aromas of baths salts, lanoline and green mango are backed up by the Mendoza clone punch. Chalky texture and an all-natural acid create tension and drive the palate. Sexy.

Wine Specs

Blend 100% Chardonnay

Oak 100% Old oak for 10 months - 1 month in tank

Cellar Now to 2025

Alcohol 12.4% pH 3.23 Acidity 7.4

