

ART OF EARTH

ART OF EARTH CHARDONNAY

COUNTRY: ARGENTINA
REGION: CENTRAL-EAST VALLEY OF MENDOZA, ARGENTINA
VARIETAL: 100% Chardonnay

APELLATION: MENDOZA, ARGENTINA
WINEMAKER: DAVID GARGANTINI
BOTTLE SIZE: 750 ml
ABV: 12.5%

WINERY BACKGROUND:

One of the largest and most important viticultural groups in the world, our organization includes 29 cooperatives and around 5,000 winegrowers, managing 25,000 hectares (more than 60,000 acres) of vineyard plantings located throughout the top growing regions of Mendoza and San Juan. This infrastructure generates robust levels of supply as well as a sustainable future for thousands of hard-working families.

Our production model is supported by a solid investment strategy, continual advancements in technology, ongoing quality improvement and the growing worldwide recognition of our family of emblematic brands.

BRAND BACKGROUND:

Art of Earth is the result of our global search for the finest organic vineyards making wines within classic appellations and their traditional varietals for a pure expression of the region. Our wines are true to their origins and winemaking traditions without the use of pesticides or herbicides.

WINE BACKGROUND:

This outstanding Chardonnay comes from one of the best places to produce high quality wines in Mendoza; a fantastic setting in the district of San Martín, gathering the largest vineyard cultivation of the country. Our wines are born within vineyards surrounded by the culture and tradition of expert hands; watered by the pure, crystalline water of The Andes and elaborated at a sublime organic boutique winery.

HARVEST:

Hand-picked grapes in organic vineyard - Harvest season in February.

WINEMAKING / VINIFICATION:

Classic vinification in stainless steel tanks. Alcoholic and malolactic fermentation with selected yeasts and bacteria under controlled temperature.

AGING & BOTTLING:

Young fresh wines, not oak-aged. Bottled under extreme controls of quality for an optimum organic wine traceability.

SORTING OF GRAPES:

Cluster and grape selection by hand before entering the winery.

ELEVATION:

Organic vineyards located at 700 to 800 m.a.s.l - The presence of the Andes Mountains, which act as a barrier to the humid winds of the Pacific, added to the distance to the Atlantic Ocean, shape the climate generating ideal conditions for the cultivation of vines. The altitude, continental climate, heterogeneity of soils and the snowmelt are key factors for the production of excellent wines, which add to a significant winemaking tradition.

CLIMATE:

Mendoza's wine region climate is continental with areas of semi-arid desert conditions. There are four very distinct seasons throughout the year, without any real temperature extremes. This provides a highly stable growing cycle for the vines without major events, such as winter dormancy.

SOIL:

Semi-arid upland grasslands. Alluvial soil with different texture from sandy to loam.

NUTRITION FACTS: Organic, Non-GMO, Vegan **ACIDITY:** 6.00 g/L **PH:** 3.0 **RESIDUAL SUGAR:** 5.0 g/L

PALATE/TASTING NOTES:

This Chardonnay has a rich, deep yellow color with golden hues. The bouquet is fresh and elegant with floral and citrus aromas. On the palate, this Chardonnay has a mouth-watering tropical fruit, floral and citrus character with delicate notes of pears and pineapple, and a lingering crisp finish.

FOOD PAIRINGS:

This organic Chardonnay pairs perfectly with mild, buttery or creamy dishes, such as cheese-based sauces, shellfish or meaty fish. It also accompanies well subtly flavored, simply seasoned poultry and pork dishes, as well as vegetable dishes with bright, fresh flavors.

