

# Traful

## — CHARDONNAY • SEMILLÓN —



*Balanced union of the Chardonnay and Semillón varieties. Inspired for those who love the freshness of nature. For those adventurers who are in the constant quest.*

### VINEYARD LOCATION

- Tupungato district, province of Mendoza.

- Maipú district, province of Mendoza.

**CLIMATE** | This privileged area has a particular micro-weather characterized by dry summers, warm and sunny days and cool nights. Grape development is favored by the thermal range making them reach high concentration of aromas and excellent health.

**SOIL** | Alluvial, silty-loam, shallow.

**TRELLIS SYSTEM** | High espalier trained vineyards, which to have grapes that reach optimum maturity and excellent quality.

**HARVEST** | By hand, in order to maintain the grapes integrity. The harvesting time depends on the the grapes ripening, a process that is followed with great care in order to achieve the optimum point, where maximum aromatic expression is achieved.

**WINEMAKING** | Intimate contact with the skins in stainless steel tanks, where the so-called pellicular maceration takes place at low temperature (8 degrees Celsius for 24 hours) in order to have a higher concentration of primary aromas. Subsequently, these full musts in aromas (released from the skins) are fermented in stainless steel tanks at 15 degrees Celsius. After the fermentation, the preservation is also carried out in stainless steel tanks.

**TASTING** | Greenish-yellow wine, with aromas of white fruits and a subtle hint of honey. In the mouth it is fresh, balanced and unctuous. Due to its characteristics, it is an ideal wine to accompany white meats (poultry and fish) and pasta with mild sauces. It is advisable to consume at a temperature of 6 to 8 degrees Celsius. During their preservation, the wines must be kept in cool places with dim light. It is recommended to consume it young, within a year of its bottling, to fully appreciate it.

### PRESENTATION

- 750 milliliters bottles.

- Cases: 6 x 750 milliliters bottles.

### ANALYTICAL DATA

Alcohol	12.5%
Sugar	1.50 gr / l.
Volatile acidity	0.36 gr / l. in acetic acid
Total acidity	4.50 gr / l. in tartaric acid
Total SO <sub>2</sub>	90 mg / l.
pH	3.3



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