



MONTEVIEJO

“LINDAFLOR” CHARDONNAY, VALLE DE UCO 2013

BACKGROUND

The Pere Verge family, more than just being owners of Monteviejo, Château Le Gay and Château La Violette, are a family devoted to making exceptional wines of terroir, power and elegance. Following the hemispheric seasons, winemaker Marcelo Pelleriti and his team are producing world class wines both in Mendoza and Bordeaux.

The land comprises 130 hectares at between 1000 and 1200 meters above sea-level in Vista Flores, Tunuyan, 120km south of Mendoza city. The land’s slopes face the North and East giving them better sun exposure in the Southern Hemisphere. Ideal for high altitude grape growing.

Monteviejo counts on a gravitational system with a double selection table for bunches and grapes. The objective is to transport the raw material without using pumps, taking care not to damage it in any part of the process.

From the harvest to the bottling—passing down through barrels for ageing—the wine moves along the natural gradient. It is only the weight of the grapes that is used to move them from above to below.

APPELLATION

Mendoza, Argentina

VARIETAL COMPOSITION

100% Chardonnay

WINEMAKING & VINTAGE NOTES

2013 was framed by a very favorable spring that led to normal flowering and vine development with balanced yields. During the summer the days were clear, sunny but cool that eventually led to an even cooler but dry fall. These cooler but sun drenched days allowed for the slow and complete maturation of the grapes. 2013 will be remembered for producing wines with optimum levels of sweet tannins and natural acidity. This vintage will surely continue to develop in bottle for many years to come.

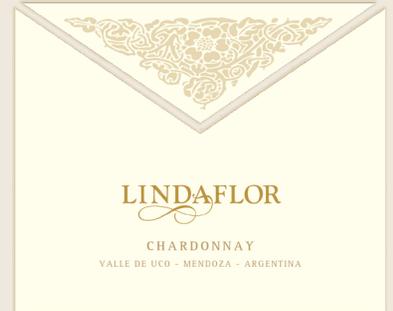
Bunches are selected via a double belt system with a vibrating sorting table. Fermentation occurs in French oak barrels, with periodic movement of the lees.

AGEING

Ageing in barrels for 12 months (30% new barrels and 70% second use barrels).

TASTING NOTES

We look for the elegant expression of the terroir, with an important balance of lees. Fruity expression from the mid palate and freshness.



WINEMAKER

Marcelo Pelleriti

TECHNICAL DATA

Acidity
TA: 5.21 g/L pH: 3.35
RS 3.0 g/L
Alcohol
15%



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