



ARGANAT 2019

VITICULTURE

Variety: 100% Chardonnay
Appellation of Origin: Casablanca Valley
Trellising System: Vertical Shoot Positioning
Irrigation: Drip
Soils: Sandy and granitic in different stages of decomposition.

VINIFICATION

Harvest Date: March 15, 2019
Picking Method: Hand Harvested
Bunch Selection: At the vineyard and the winery
Crushing: Whole bunch
Alcoholic Fermentation: In barrels
Malolactic Fermentation: 10%

AGEING

100% French oak Quartz barrels
Cooper: Marsannay from Nadalie
Time in Barrels: 12 months
Type of barrels French oak, 300 L first use

BOTTLING

Stabilization: Cold stabilization
Fining: No
Date of Bottling: March 24, 2020
Sealing: Natural cork
Total production: 1.457 bottles

ANALYSIS

Alcohol: 13.5%
Residual Sugar: 1.78 g/L
Total Acidity: 6.9 g/L
pH: 3,30