

# ARGANAT

2023



## VITICULTURE

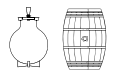
Varietal Composition: 100% Chardonnay  
 Appellation of Origin: Casablanca Valley  
 Trellising system: Vertical shoot positioning (VSP)  
 Pruning: Double Guyot  
 Irrigation: Drip, groundwater from phreatic aquifer  
 Soil type: Deep, clay loam texture

## VINIFICATION

Harvest date: March 30th, 2023  
 Picking method: Hand harvested  
 Fruit selection: At the vineyard and at the winery  
 Hole cluster pressing  
 Alcoholic fermentation: 8-10 days  
 Fermentation temperature: 16° - 21°C  
 The fermentation took place in barrels  
 Malolactic fermentation: Partial, in barrels

## AGEING

100% in barrels  
 Cooper: Nadalié Marsannay  
 Time in barrels: 16 months  
 Type of barrels: 1st use French oak Quartz  
 barrels, 228 and 300 L



## BOTTLING

Bottling date: October 17th, 2024  
 Closure: DIAM 10  
 Bottles produced: 2.411

## ANALYSIS

Alcohol: 13,0%Vol  
 Total acidity (TA): 6,15 g/L  
 Residual Sugar: 1,43 g/L  
 pH: 3,37