
DON PASCUAL VARIETALES

This line displays wines created from historic varieties in Uruguay, those which are the backbone of our country's vineyards and adapt perfectly to its geographical and climatic characteristics. Today, they are a part of Uruguayan culture and heritage. Paying homage through our Don Pascual varietal line was an obvious choice

CHARDONNAY

Even in 100% single varietal wines such as this Chardonnay, the art of blending imparts complexity and elegance. Every year, several batches of Chardonnay are made from different stages of maturity. The Juanicó Tasting Committee then decides what blends combine best and enhance the different Chardonnays produced. Typically, the batches harvested earlier lend freshness and notes of citrus and white fruit while those harvested latest add structure, volume and tropical fruit such as banana, melon and mango.

Winemaking

To make Don Pascual Chardonnay, grape clusters are harvested from vineyards with varying profiles that allow maturity to be reached at different aromatic windows. Regardless of the aromatic characteristics of the grape, the procedure is carried out with the same diligence: manual harvest in the early hours, gentle extraction in a pneumatic press, cooling of the juice to 5°C (41°F) during fining and fermentation between 14 and 16°C (57 - 61°F) with selected yeasts to preserve the aromatic potential.

Tasting Notes

Don Pascual Chardonnay is delicate yellow-white gold in color. The first nose conveys intense notes of citrus and tropical fruit such as mango or passion fruit. Subtle undertones of toasted bread, white flowers and honey are present. Tropical fruit and minerality contribute to the balance between roundness and freshness on the palate. Ample presence mid-palate, prolonged due to the merit of the structure

Service and Consumption

Don Pascual Chardonnay is suggested to be enjoyed at a temperature of 8 - 10°C (46 - 50°F), 10 to 20 minutes after removing it from the refrigerator. Its freshness and elegance allow for a pleasant accompaniment to shellfish, fish or Atlantic dishes such as seaweed fritters, for example.

