



MARKS	CASA DE VARZI
VARIETALS	Chardonnay 100%
VINTAGE	2014
APPELLATION	Las Violetas – Canelones
ANALYSIS	Alcohol: 13 % by vol. Total acidity: 4.10 g/l (in sulf.) Sugar: 1,7 g/l



AVAILABILITY: 1100 (12 x 750ml ) cases

TASTING NOTES: Pale yellow straw colour with green tinges. A fresh and delicate fruity aroma, with peach and melon notes. Soft but long in the palate with a crispy fresh acidity. Enjoyable to drink cold at 10°C and ideal for an appetizer or with seafood and salads.

#### DESCRIPTION AND VINEYARDS:

A tribute to Mr. Pablo Varzi, an Italian immigrant, one of the pioneers of Uruguayan viticulture. Founder of our winery in Montevideo, in 1887.

A young, blended wine produced with Chardonnay. Owing to the modern vinification method at low temperatures it keeps intact the delicate varietal aromas of the grapes it comes from.

CLIMATE: Maritime influenced by the River Plate and Atlantic Ocean.

SOIL TYPE: Heavy clay and black with calcarium influence and very old soils that result in low fertility.

GRAPES: 100% Chardonnay

HARVEST: Hand picked and transported in small cases of 15 Kg.

VINIFICATION: Clean juice fermented for 15 days at 16° Celsius in stainless steel tanks, clarify and bottled early with minimal handling.

#### PACKING INFORMATION:

Cases:	12 bottles of 750 mL	Dimensions (L x W x H):	328 x 246 x 280 mm
Material:	Carton	Case weight full:	16 Kg
Bottle Bar code:	7 36040 52248 5	Weight of full bottle:	1.215 Kg

### More than 250 years contributing to the art of winemaking

Bodegas Carrau - Cesar Mayo Gutierrez 2556, 12400 Montevideo, Uruguay  
Tel: +(598 2) 3200238 Fax: +(598 2) 3208221 info@bodegascarrau.com [www.bodegascarrau.com](http://www.bodegascarrau.com)