

# PRELUDIO

## BARREL SELECT WHITE WINE



Following the success of Preludio Red since its first vintage in 1992, Preludio White was born in 2004. Like its red counterpart, it is produced only in those years where the crop has reached exceptional levels. Made from grapes of sustainably managed vineyards, the entire process in the winery respects its nature. Like Preludio Red, this white wine is the result of the assembly of a rigorous selection of barrels and has a high aging potential.

### A PRODUCT OF SUSTAINABLE VITICULTURE

To produce Preludio White, Chardonnay and Viognier grapes are grown in the calcareous clay soils of the Juanico - Canelones vineyard. The yield is around 30 hl per hectare. During the vegetative cycle, environmentally friendly methods, such as the use of pheromones which cause sexual confusion to deter defoliating pests are preferred over the use of agrochemicals to protect the plants.

Due to the well-defined seasons of hot summers and cold winters, and the temperate influence of the sea, the geographical location of this vineyard provides adequate conditions for the grapes to reach optimum maturity.

### MINIMUM INTERVENTION PRODUCTION PROTOCOL

Manual harvest with rigorous cluster selection. A second selection of the entire cluster is carried out at the winery when they reach the press. Only the first juices from the pneumatic press are kept which goes directly to unused French oak barrels in a climate controlled cellar at 18°C (64°F). The process, led by renowned winemaker Paul Hobbs, is extremely minimalist. Native yeasts and the absence of all artificial oenological products, including sulfur dioxide.

After alcoholic fermentation, the malolactic fermentation occurs naturally. A small amount of sulfur dioxide is added at the end of this process so the wine can continue aging unaltered. The final dose found in the wine represents less than 25% of the concentration authorized by the OIV in dry white wines.

The wine then ages 6 - 8 months in barrels with batonnages for the suspension of the yeast deposits.

### FINAL BARREL SELECTION

Just as with Preludio Red, the tasting committee proceeds to a rigorous selection of the best barrels to create the final blend of Preludio White. The proportions of Chardonnay and Viognier change with each vintage, although Chardonnay tends to predominate in most vintages

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Preludio White has a complex and pleasant aroma with notes of citrus, white flowers, white fruit and dried nuts, held up by a hint of vanilla, butter and white chocolate. The wine is round and fatty on the palate, unctuous with volume. Its finish is persistent, thanks to its freshness and liveliness. Recommended service of Preludio White at a temperature of 10 to 12°C (50 - 54°F) to enjoy it between 13 and 15°C (55 - 59°F).



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CEPAJES			
Vendimia	Chardonnay	Viogner	Pinot Gris
2011	50%	50%	0%
2012	50%	42%	8%
2013	50%	50%	
2015	100%		
2016	94%	6%	
2017	92%	8%	
2018	95%	5%	
2019	97%	3%	

