



CHARDONNAY

MENDOZA - ARGENTINA

VARIETAL: 100% Chardonnay

WEATHER: Semi-desert with wide temperature ranges

SOIL: Sandy loam

ALTITUDE: 800 Above Sea Level

IRRIGATION SYSTEM: By Flooding / Por Dripping System

VINE PRODUCTION: Controlled by hail protection net

YIELD PER HECTARE: 80 quintales

MANUAL HARVEST: in cases from 14 to 18 Kg

VINIFICATION

SELECTION: Selection Belt

FERMENTATION: Stainless steel tanks

MALOLACTIC FERMENTATION: Natural

AGEING: 6 Months in French Oak Barrels

TASTING NOTES:

Wine of a bright yellow color and green shades, with defined and elaboration-ripe aro mas, which remind butter and vanilla on an apple axis; mouth achieved, its gentle balance between liveliness and fruits, its good body and creamy way through with an apple preserve finish invite us to drink it. Long and overwhelming finish.

FOOD PAIRINGS: Simple salmon preparations (simply poached or with a buttery sauce) chicken, pork or pasta in a creamy sauce, chicken, ham or cheese-based salads such as caesar salad or chicken salads that include peach.



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Fair Trade