

CLASSIC CHARDONNAY



Varietal Composition: 100% Chardonnay

Grape Origin: Finca La Encerrada, Gualtallary (1450 meters above asea level; 4800 ft), Uco Valley, Mendoza

Harvest Time: Second week of February.

Winemaking Process: Maceration, pressing and racking. Alcoholic fermentation. Ageing on less for 3 months.

Ageing: Young and fruity wine, without wood.

Technical Data: Alcohol: 13.5% | Sugar: 2.15 | PH: 3,4 | Acidity: 6.8 gr/lt

TASTING NOTES

Colour: Clean and brilliant. Pale yellow colour with green hues.

Nose: Elegant notes of peach, pineapple and white flowers. It grants body and structure.

Mouth: The entrance is refreshing, exhibiting a delicate structure in the middle mouth where this wine reaches its maximum expression. Long and lingering finish with a balanced acidity.

Drinking Temperature: Between 8°/10° C (46°/50°F).

Food Pairing: Ideal to match with green salads, steamed fish and vegetables, ceviche and sea food.