



BODEGA BENEGAS

MENDOZA · ARGENTINA

FAMILY LINE



CLARA BENEGAS CHARDONNAY

VARIETAL COMPOSITION	100% Chardonnay.	
GRAPES ORIGIN	Finca La Encerrada, Gualtallary (1450 meters above sea level; 4800 ft), Uco Valley, Mendoza	
HARVEST TIME	Second week of February.	
WINEMAKING PROCESS	Maceration, pressing and racking. Ageing on lies for three months.	
AGEING	Young and fruity wine, without wood.	
TECHNICAL DATA	ALCOHOL: 13 %	SUGARS: 1,07
	PH: 3,3	ACIDITY: 6,1 gr/lt
TASTING NOTES	COLOUR: Clean and brilliant. Light yellow colour with green hues.	
	NOSE: The chardonnay with its elegant notes of white peach, pineapple and white flowers, grants body, structure and softness.	
	MOUTH: The entrance in the mouth 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.	
AGEING CAPACITY	Because it is a young wine with typical fresh fruit notes, we recommend to drink up to 3 years after production.	
DRINKING TEMPERATURE	Between 8°C -10°C (46°F - 50°F).	
FOOD PAIRING	Ideal to match with green salads, steamed fish and vegetables, ceviche and sea food.	