



ARRAIGO
BENEGAS

ESTATE
CHARDONNAY



Varietal Composition: 100% Chardonnay.

Grape Origin: La Encerrada Estate, Gualtallary (1450 masl, 4800 ft), Uco Vallet, Mendoza

Harvest Time: Second week of February.

Winemaking Process: Cold maceration, pressing and settling. Alcoholic fermentation and ageing over lees for 9 months in French oak barrels.

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Technical Data: Alcohol: 13.5% | Sugar: 2.25 | PH: 3,4 | Acidity: 6.4 gr/ltr

TASTING NOTES

Colour: Clean and brilliant. Soft yellow colour with golden wood hues.

Nose: Elegant. White fruit and mineral notes with soft oak wood share.

Mouth: Refreshing, refined and balanced. Light entrance, great structure and long, persistent ending.

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

Food Pairing: Ideal to pair with stir fried shrimps, lobster or clamps. Mushroom risotto or creamy pasta. Goat cheese will make an excellent combination.