

Chardonnay

The nature's wisdom provides our high-altitude vineyards with unrivalled conditions: sunny days and cool nights, scarce rainfall and optimal soils for vine-growing, which helps make a serene, expressive and superior wine.



TASTING NOTES

Color: Yellow with green hues.

Aroma: Tropical fruits (pineapple, peach, melon) and complex notes of butter.

Palate: Well-structured and concentrated in the mouth, with a creamy texture, balanced acidity and a pleasant and aromatic finish with hints of citrus and flowers.

Suggested pairings: Sauteed or grilled fish, birds and seafood.

Ageing potential: We recommend drinking this wine within one year after its harvest.

Serving temperature: 10° - 12° C

TECHNICAL DESCRIPTION

Varietal composition: 100% Chardonnay

Origin: Valle de Cafayate (5,750 f.a.s.l) Salta, Argentina

Maceration: 48 hours at 5°C

Alcoholic fermentation: 15 days at 15°C

Malolactic fermentation: Only 50%

Ageing: No

Vintage: 2018

Alcohol: 13.4%vol

Residual sugar: 1.90 g/L

Total acidity: 6.10 g/L

pH: 3.5