

ESTATE

CHARDONNAY



Our family has its roots in the wine industry, with more than 80 years of experience.

Our grapes come from different soils, climates and regions of Mendoza; among cold winters and dry, hot summers with cool nights. These conditions and the rich soils irrigated by meltwater from the Andes mountains make it possible to obtain excellent quality, both in young and aged wines.

Harvest Year

2020

Origin

Valle de Uco-
Agrelo-Luján de Cuyo

Alcohol

13%

Variety

100% Chardonnay

Soil

Deep sandy loam soil

Winemaking

Winemaking Method:

Pre fermentation maceration for 72 hours at 5 °C.
Fermentation and long maceration alternating between racking, delestage and pisage at 24-28 °C.

All the wine underwent malolactic fermentation.

Tasting Notes

Appearance: Golden yellow with greenish nuances.

Nose: Complex aromas of tropical fruits intertwined with touches of vanilla and tobacco from the oak.

Palate: Unctuous, complex and persistent, with balanced acidity and touches of honey.

Food Pairing

It goes well with seafood.

Serving Temperature

Best enjoyed at 8 to 10 °C.