



CHARDONNAY – TORRONTES



				— WINE PROFILE 🦩 —		
FLAVOR			OAK			
LIGHT	MEDIUM	PRONOUNCED	NO OAK	TOAST/VANILLA	CHOCOLATE/COFFEE	
SWEETNESS			BODY			
DRY	MEDIUM DRY	SWEET	LIGHT	MEDIUM	FULL	
ACIDITY						
LOW	MEDIUM	HIGH				

– TECHNICAL DATA 🔐

Vintage: 2019

Varietal: 60% Chardonnay 40% Torrontes

Vineyards: Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. Vineyards located in high areas have a lower temperature, allowing a better development of quality white grapes. Gravel and sand Soil.

Winemaking: Manual harvest during the second and third week of February. Fermentation with selected yeast at a maximum temperature of 15°C for 12 days.

Information:

Alcohol: 13,5% Residual Sugar :1,2 g/l Acidity: 6.1 g/l

pH: 3,3



Light yellow with Green hues. Floral and citrus aromas follow by a medium body and fruity palate.

PARING 🦪



Ideal with white Thai food and spicy food. Serve between 8°C and 10°C.