



# 505


## 505 CHARDONNAY





 Agrelo y Perdriel, Luján de Cuyo  
Mendoza, Argentina


 100% Chardonnay

 Harvested during the last week of February and first week of March

 The grapes go through a manual selection of bunches. The berries are pressed gently and the fermentation is carried out using natural yeasts. The fermentation temperatures remain low to preserve and enhance the aromatic complexity. No malolactic fermentation occurs.

 100% in stainless steel

 Alcohol: 12,7% Vol.  
Acidity: expressed as tartaric acid 6,4 g/l  
Ph: 3.3"

 Bright, yellow colour. On the nose, it shows great aromatic expression with outstanding notes of tropical fruits and peaches. In the mouth, bright acidity and fruitiness. It's a wine of medium intensity, fresh and balanced.

*Ideal as an aperitif o to eat with fish or Asian dishes.*