



CASARENA 505 | CHARDONNAY 2018

APPELLATION: AGRELO & PERDRIEL, LUJÁN DE CUYO, MENDOZA

VARIETAL: CHARDONNAY 100%

HARVEST: HAND HARVESTED.

WINEMAKING: GRAPES ENJOY A MANUAL SELECTION OF CLUSTERS. FERMENTATION IS CONDUCTED USING NATURAL YEAST. FERMENTATION TEMPERATURES ARE KEPT LOW IN ORDER TO INCREASE AROMATIC COMPLEXITY. 50% OF MALOLACTIC FERMENTATION IS ACCOMPLISHED.

AGING: NO OAK AGING

ALCOHOL: 13% BY VOL.

ACIDITY: 6.7 G/L TARTARIC ACID.

PH: 3.3"

TASTING NOTES: A BRIGHT FRESH WINE, THE NOSE SHOWS WHITE FRUITS FLAVORS WITH NOTES OF TROPICAL FRUITS. THE MOUTH FEEL IS CLEAN AND ELEGANT WITH A CRISP FINISH OF MINERALITY.

GUÍAPEÑÍN

90 pts.