








# 505

VINEYARDS



## CASARENA 505 | Chardonnay

-  Luján de Cuyo, Mendoza, Argentina.
-  Chardonnay 100%
-  First days of March
-  Manual selection of clusters. The berries are gently pressed into the press and fermentation takes place using selected yeasts. Low temperatures are required during fermentation to keep and boost its aromatic complexity. There was no malolactic fermentation.
-  No aging in barrels. Fermentation takes place in stainless steel tanks.
-  Alcohol: 12.5% Vol.  
Acidity: expressed in tartaric acid 6,7 g/l.  
Ph: 3.3"
-  Bright, yellow color. On the nose, it shows great aromatic expression with outstanding notes of tropical fruits and peaches. On the mouth, bright acidity and fruitiness. It's a wine of medium intensity, fresh and balanced.

*Ideal as aperitif, to enjoy with pasta, fish or asian food.*