








# 505



## 505 CHARDONNAY

-  Agrelo y Perdriel, Luján de Cuyo  
Mendoza, Argentina
-  100% Chardonnay
-  Harvest between de last week of February and the first week of March.
-  The grapes go through a manual selection of bunches. The grain is pressed gently and the fermentation is carried out using selected yeasts. The fermentation temperatures remain low to preserve and enhance the aromatic complexity. Malolactic fermentation does not occur.
-  100% in inox tanks
-  Alcohol: 12,5% Vol.  
Acidity: expressed in tartaric acid 6,7 g/l  
Ph: 3.3"
-  Bright yellow color and crystalline. The nose has a great aromatic expression where the notes of tropical fruit and stone stand out. The palate highlights its good acidity and is perceived as extremely fruity. It is a wine of medium intensity, fresh and balanced.

*Ideal as an appetizer or to accompany fish and Asian food.*