



## CHARDONNAY RESERVA 2012

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### Tasting notes:

Intense greenish yellow. Aromas of flowers and fruit, such as ripe yellow peaches, banana and pineapples. Its aging in French oak provides toasted aromas of vanilla, caramel and almonds. In the mouth, the sensations in the nose are remembered. Well defined taste, good body, long and complex finish.

**Aging:** Six months in new French and American oak barrels.

**Alcohol:** 13.5%

**Region:** Mendoza, Argentina. Made with grapes from our own vineyard.

### Harvest Method:

- Artisan work
- Green harvests
- Collected in PVC boxes for 18 kgs.

### Wine making process:

- Bunch sorting,
- Berry sorting,
- Stainless Steel tanks with temperature control system.

### Bottling:

- Natural cork stopper,
- Manual capping.

### Pairing:

Goat cheese. Aromatic main courses.  
Fish, pasta with seafood. Vegetables.  
Salads with cold meat.

