



CLASSIC CHARDONNAY

Tasting notes:

Intense greenish yellow. Aromas of flowers and fruit such as ripe peaches, banana and pineapple. Well-defined flavors, great balance, good structure and long aftertaste.

Alcohol: 13,5%

Región: Mendoza, Argentina.

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.
- Manual labelling.

Pairing:

Grilled fish with gravy. Seafood. White meat and vegetarian dishes. Fresh salads. Sushi. Thai food.

Accolades:

***Silver Medal** at International Wine Competition VINUS 2013, Mendoza, Argentina.

***Gold Medal**, 90 pts. at Tasters Guild Annual International Wine Judging 2013.

