



ARGENTO

· ESTATE RESERVE ·

CHARDONNAY 2020

MENDOZA | ARGENTINA

This magnificent Chardonnay, with a light oak aging, offers aromas of fresh tropical fruit. These fruit flavors are complemented by mineral notes and a subtle buttery texture that leads to a fresh, round finish.

WINEMAKING

Harvested at the end of february, debudding at 10°C and alcoholic fermentation at 14-16°C for 15 days un concrete pools with epoxy. Lean movement during fermentation (inert gas in less). Malolactic fermentation in oak.

OAK AGING

15% of the wine, 2 months aging in medium toasted French oak staves.

VARIETAL COMPOSITION

100% Chardonnay

REGION

Mendoza: Luján de Cuyo (agrelo y Ugarteche) y Tupungato (Agua Amarga)

TA: 6,07 g/L RS: 2,5 g/L pH: 3.3

ALCOHOL: 13,5%



BODEGA
ARGENTO

Drink with modaration.
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