



BODEGA
ARGENTO



WINEMAKER: Juan Pablo Murgia

VARIETAL COMPOSITION:

100% Chardonnay

REGION: Mendoza: Lujan de Cuyo (Agrelo y Ugarteche) and Tupungato (Agua Amarga)

THE REAL ARGENTINA

ARGENTO

• RESERVA •

At Bodega Argento we are very proud of Argentina's wine heritage and the unique terroir of Mendoza. We are dedicated to making wines that exemplify the hallmarks of our style: purity, vibrancy, elegance and the ultimate expression of terroir.

2020 CHARDONNAY

This superb, lightly oaked Chardonnay offers aromas of fresh tropical fruit. These fruit flavours are complemented by mineral notes and a subtle buttery texture which lead into a luxurious and round lingering finish.

ARGENTO RANGE

Limited selection of fuller-bodied wines with a great concentration of fruit and complexity. The grapes used to make these wines come from our oldest vineyards in Mendoza, where productions are steadier. These grapes are exceptionally intense and expressive. These wines age in oak barrels, thus providing rich complex flavors on the palate and a soft mouth texture.

WINEMAKING

Harvest in late February, overflow at 10°C. Alcoholic fermentation at 14-16 °C for 25 days in cement pools with epoxy, movement of fluids during fermentation.

OAK AGING: 12% fermentation in tanks with staves, French origin medium toast, 2 months contact.

TA: 6.07g/L

pH: 3.3

RS: 2.5g/L

ALCOHOL: 13,5%