



Golden color with greenish tones and a certain intensity. Very expressive aromas with tropical fruit notes reminiscent of mango, pineapple, banana, melon, white peach, and pineapple. Unctuous and balanced palate with just the right natural acidity that finishes well balanced. It presents a range of flavors that match its aromas. A frank wine that expresses the varietal typicity and elegance.

Recommended to enjoy between 15° to 17°C (59° to 63°F).

Food Pairing: White meats, seafood, and lightly seasoned salads.

Classic Chardonnay 2022



Variety: 100% Chardonnay.

Region: Barrancas, Maipú, Mendoza.

Winemaker: Ignacio Macchiardi

Harvest: Between February 15th and 25th. Carried out in the early morning hours when temperatures are cooler. The harvest is done in 20 kg plastic crates to avoid pressing the grapes, ensuring they arrive at our cellars with maximum quality.

Production: The grapes are pressed immediately upon arrival at the winery to maintain the freshness of varietal typicity and natural acidity. They are then pressed and proceed to fermentation in stainless steel tanks where the temperature never exceeds 16°C (61°F). Throughout the entire production process, no sulfur dioxide is added until the end of malolactic fermentation.

Maceration: 23 days.

Malolactic Fermentation: With native bacteria.

Alcoholic Fermentation: 7 to 10 days at a temperature of 26° to 28°C (79° to 82°F). Three daily pump-overs and 2 délestage during the entire fermentation process.

Stabilization: Unfiltered wine, only stabilized by natural cold.

Aging: 10 months. 10% with first-use French oak staves, untoasted and toasted, the remaining 90% in stainless steel tanks

Yeasts: Winemaker selection

Alcohol: 14.50% **PH:** 3.65 **AZ:** 2.1 **ACT:** 6.15