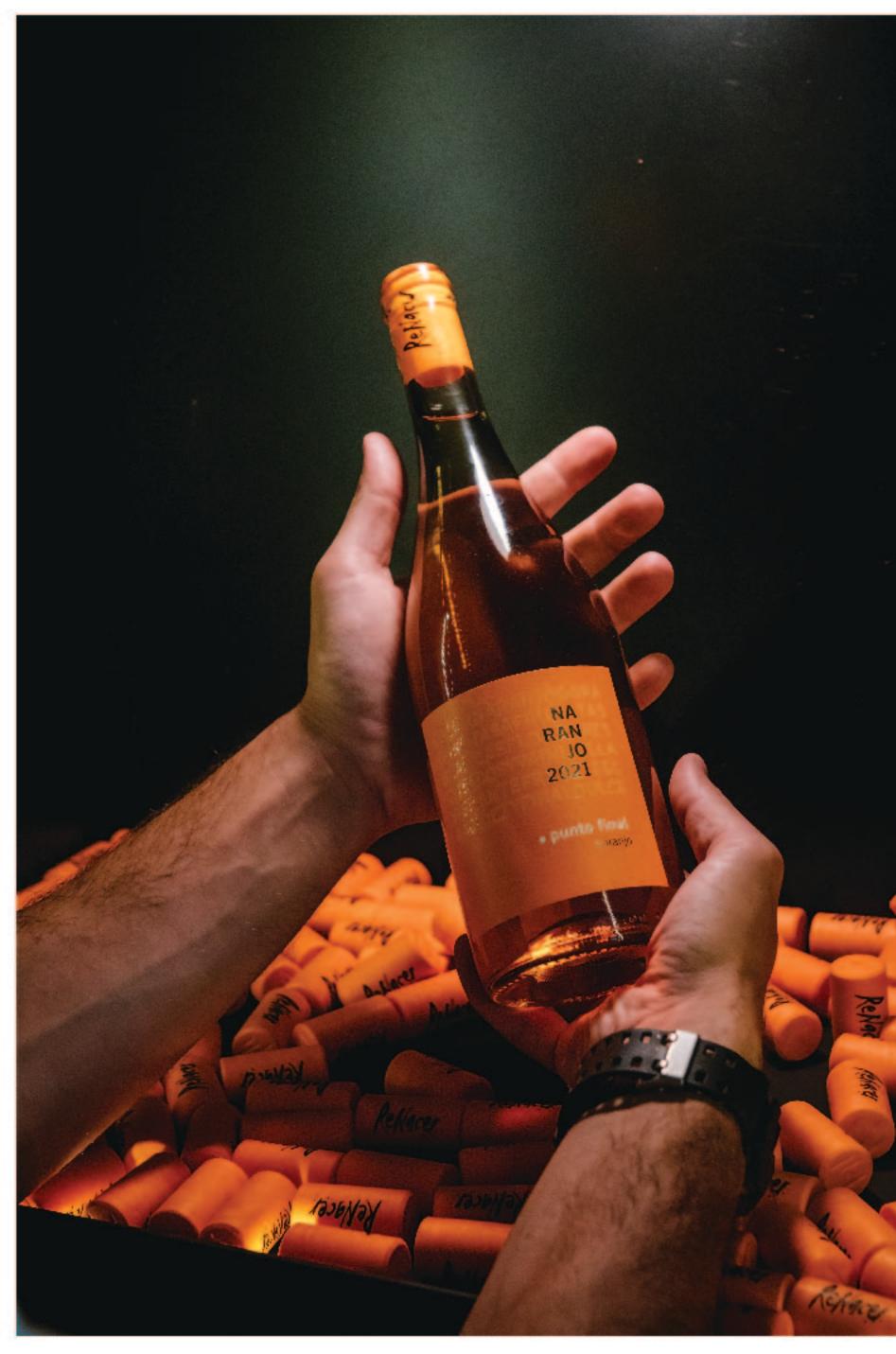
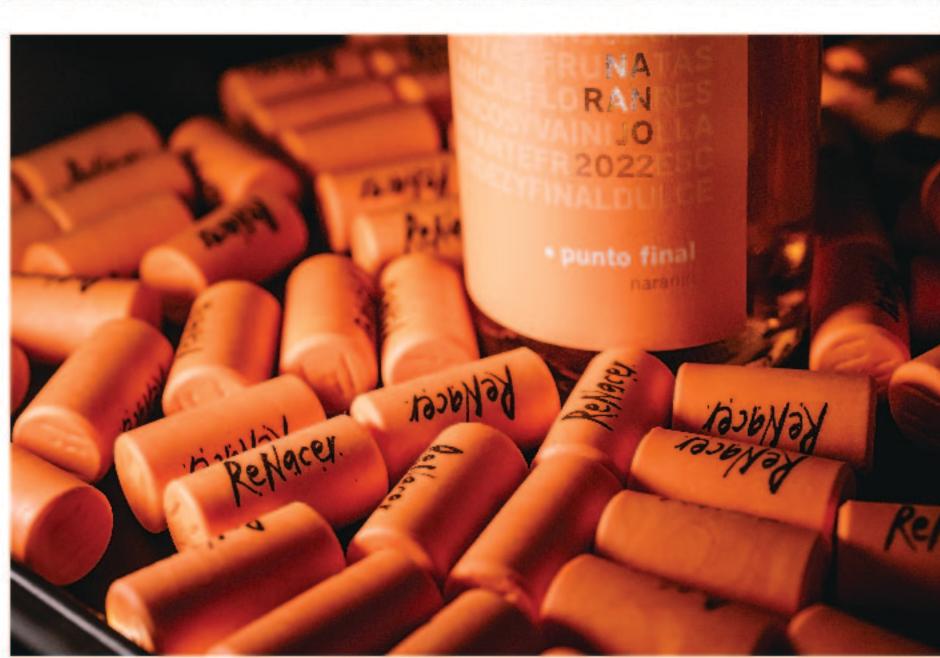


Punto Final Naranjo 2022

TECHNICAL SHEET









Tasting Notes

Golden orange in color.
Notes of mature durazno, apricot, ginger, manzanilla flowers. Slight notes of vanilla and bourbon as a result of its brief contact with used barrels. Flavors of citrus fruits like mandarin and pink pomelo. This is a vibrant wine with fresh acidity and a sweet aftertaste.

Varietal 100% Chardonnay.

Subregion Luján de Cuyo.

Vineyard

Lower yields at 8 Tn per Ha.

Harvest

Manual in 17 kg plastic boxes.

Alcoholic Fermentation

With skins (similar to the fermentation of red wine) and selected yeasts in tanks of 1000 liters of stainless steel at maximum temperature of 18°C.

Ageing

Second use, in French and American oak barrels.

Alcohol

12.5%

P.H.

3.3

Total Acidity 6.5 g/l.