

FINCA

La Escondida



CHARDONNAY 2016

COMPOSITION	100% Chardonnay.
TERROIR	Vineyards in Cuyo Valleys. Sandy loam soil and rocky subsoil.
WINEMAKING PROCESS	Hand harvesting. Destemming. Cold skin maceration at 10°C during 5 hours. Pneumatic pressing. Cooling of the must at 10°C. Cold clarification of the must during 36 hours. Addition of selected yeasts. Controlled fermentation at 15°C during 21 days. Clarification and stabilization. Filtering and bottling.
TASTING NOTES	A fresh, smooth wine with aromas of apples and ripe pineapple. It has a nice balancing acidity.
FOOD PAIRING	Great to be served with white meat and seafood. It can also be enjoyed on its own.
DRINKING TEMPERATURE	Best served between 10°C-12°C.