



<b>COMPOSITION</b>	100% Chardonnay
<b>VINEYARD</b>	Selected Vineyards in the high area of Mendoza River and in the East Region, Mendoza. Drip irrigated. Vertical trellis.
<b>SOIL PROFILE</b>	Sandy with loose clay soil.
<b>WINEMAKING PROCESS</b>	Hand harvesting. Destemming. Cold skin maceration at 5°C during 3 hours. Pneumatic pressing. Cold settling (48 hours). Addition of selected yeasts. Controlled fermentation at 15°C during 21 days. Subtle contact with oak. Stabilization. Filtering. Bottling.
<b>TASTING NOTES</b>	Brilliant yellow in color with green hues, this dry Chardonnay abounds in aromas of red apples and mature pineapples. Its fresh acidity provides a soft, yet long lasting finish.
<b>FOOD MATCHES</b>	Ideal to serve with all types of seafood, light meals with vegetables and pasta with soft sauces.
<b>DRINKING TEMPERATURE</b>	Best served chilled between 15° and 17° C.

**Chardonnay 2016**

*Cepas Privadas*