

CHARDONNAY 2018

VARIETY 100 % Chardonnay.

APPELLATION Argentina.

VINEYARD
Yield 11 tns/ha (4,5 tns/ acre)

FERMENTATION
Fermentation (selected yeasts) 7 days at 25°C (77°F)
Malolactic fermentation 100% natural

WINEMAKER COMMENTS

Golden yellow with greenish tones. Green apples and tropical fruit on the palate. Well structured, round and balanced, with fine finish.

TECHNICAL INFORMATION

Alcohol	13,60
Total Acidity	5,85
PH	3,11
Reductive Sugar	1,80



David Bonomi
DAVID BONOMI
Winemaker