



**Varietal Composition:** 100% Chardonnay.

**Grapes:** From Vista Flores, Uco Valley ( 4,265 FAMSL – calcareous soils)

**Harvest:** By hand in plastic boxes of 17 kg.

**Vineyards:** With yield of less than 8 Tn per Ha.

**Alcoholic Fermentation:** With native yeast in stainless steel tanks at max temperature of 15° C.

**Malolactic Fermentation:** 35% of the wine.

**Ageing:** In French oak barrels for 6 months (35%).

**ANALYTIC DATA:**

**Alcohol:** 13.8%

**Ph:** 3.10

**Total Acidity:** 6.22 g/l.

**TASTING NOTES:**

The wine has a bright gold color. Notes of pineapple, green apples, and white flowers combined with vanilla and toasted flavors. On the palate it has citrus flavors combined with vanilla and butter. Refreshing and long finish.

**FOOD PAIRING:** Ideal for dishes with fish and seafood.