

ESPIRITU DE ARGENTINA

- Classic Range –



CLASSIC CHARDONNAY

Appellation:

Mendoza (Argentina), the grapes come from the Tupungato and Medrano regions.

Climate:

Temperate climate with defined seasons. Wine is cultivated between the 22nd and 42nd degree of southern latitude, ranging from the tropical north to the Antarctic south. This typical Andean climate in the west provides ideal conditions for exceptional wine quality, particularly in the heartland of the Argentinean wine-growing region, the Mendoza province.

Soil: Lightly clayey, with stony subsoil.

Vinification:

Manual harvest in the third week of February. Juice's selection in pneumatic press, alcoholic fermentation at 15°C, with selected yeast. 25% fermented in American oak. Five month "sur lies", soft fining and cold stabilization. Ageing in stainless steel.

Product Description:

This fresh and elegant Chardonnay from the legendary Mendoza wine region captivates with its fruity flavours of crisp, green apples, fresh limes and ripe melons. Delicate hints of vanilla aromas provide a perfect finishing touch for this wine's exquisite character.

Serving Suggestion:

This Chardonnay serves as an ideal complement to poultry, pasta dishes and salads.

Serving Temperature: Best enjoyed at 8-10°C.

Technical Information

Vintage: 2008

Alc.: 13.00 %

Total acidity: 5.65 g/l in tartaric acid

Residual sugar: 4 g/l

Varietal composition: 100% Chardonnay

Winemaker: Luis Villarreal