

MZA ‡ ARG



CHARDONNAY

Reserva

VARIETAL

Chardonnay 100% | Vintage: 2022

REGION

Uco Valley, Mendoza. ELEVATION: 1.200 m.a.s.l. HARVEST METHOD: Hand-harvested

WINEMAKING

In stainless steel tanks, skin maceration ifnecessary, preliminary decanting and fermentation with selectedyeast at suitable temperatures.

ANALYTICS

Alcohol: 13%

AGING

6 months in secondoak barrels.

TASTING NOTES

Color: Intense gold with greenish shades, shiny, clean, and pure.

Aroma: Typical variety aroma that is reminiscent of tropical fruit where the vanilla and the toasted notes contributed by wood stand out.

Mouth: Unctuous, complex and persistent, suitable alcohol-acidity balance; round and honeyed.

FOOD PAIRING

Fish, shellfish, whitecream-based sauces and Asian food.