

# TIERRA FÉRTIL

FAMILY WINES

MZA ‡ ARG



## CHARDONNAY

### VARIETAL

Chardonnay 100% | Vintage: 2024

### REGION

Uco Valley, Mendoza.

ELEVATION: 1,050 m. /3,445 ft above sea level

HARVEST METHOD: Hand-harvested

### WINEMAKING

Pre fermentation maceration for 72 hours at 5 °C.

Fermentation and long maceration alternating between racking, delestage and pisage at 24-28 °C. All the wine underwent malolactic fermentation.

### ANALYTICS

Alcohol: 13%

### AGING

3 months in second- and third-use French oak barrels (with lees). WINEMAKING: Pre fermentation maceration for 72 hours at 5 °C. Fermentation and long maceration alternating between racking, delestage and pisage at 24-28 °C. All the wine underwent malolactic fermentation.

### TASTING NOTES

Appearance: Golden yellow with greenish nuances.

Nose: Complex aromas of tropical fruits intertwined with touches of vanilla and tobacco from the oak.

Palate: Unctuous, complex and persistent, with balanced acidity and touches of honey.

### FOOD PAIRING

Fish, shellfish, white cream-based sauces and Asian food.



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