

Country

Argentina

Region

Valle de Uco

Grape varieties

100% Chardonnay

Technical analysis

Alcohol: 12.2% ABV
Residual sugar: 12 g/l

UPC code

7798284910032



Winemaking

Natural, traditional winemaking, using the Charmat "lungo" method, which is long tank fermentation for 8 months.

Tasting note

Bright yellow color with soft green tones. Persistent foam, fine and delicate bubbles. Honey aromas with toasted bread and soft peach fruit. Elegant palate with notes of green apple with a fresh finish.

Certified Organic