



Fabre Montmayou®

ARGENTINA



Country

Argentina

Region

Mendoza

Grape varieties

100% Chardonnay

Technical analysis

ABV: 13% vol

Residual Sugar: 3 g/l

UPC

7798000211047



Winemaking

Skin maceration takes place for 8 hours, then fermentation is carried out in stainless steel tanks with selected yeasts at controlled temperatures of 14°- 16° C.

Tasting note

Light yellow color. A rich Chardonnay with a good structure and great acidity. The nose is fresh with elegant aromas of white pears and citrus fruits. On the palate it is rich and full-bodied. Perfect to enjoy with cheese, poultry and seafood.

Awards

Argentina Wine Producer of the Year IWSC 2017

Reserva Chardonnay

vinoviawinegroup.com