

ALAMBRADO

ALAMBRADO CHARDONNAY 2020

VARIETAL COMPOSITION 100% CHARDONNAY

ORIGIN Santa Rosa, Maipú, Mendoza, Argentina

HARVEST DATE Handpicked grapes during the first week of March.

ALCOHOL
13,07 %vol

TOTAL ACIDITY
7,05g/l

RESIDUAL SUGAR
2,03 g/l

VINIFICATION

Low temperature film maceration, draining, overflowing and inoculation with selected yeasts.

TASTING NOTES

Colour: Medium intensity greenish yellow.

Aroma: On the nose we find ripe white fruits, pears, apples and bananas, tropical fruits, with notes of maturation in barrels on lees such as vanilla, butter and honey.

Flavour: Good volume, complex, mature, with a unique entry into the mouth, good development and a long finish. The fruit notes of the aroma are repeated



Rubén Ruffo
Winemaker