

CONDOR PEAK

Chardonnay



ANDEAN
VINEYARDS

Variety Chardonnay 100%

Soil Selected vineyards in Mendoza.

Process Hand harvesting.
Destemming.
Cold skin maceration at 10°C during 5 hours.
Pneumatic pressing.
Cooling of the must at 5°C.
Cold clarification of the must during 36 hours.
Addition of selected yeasts.
Controlled fermentation at 15°C during 21 days.
Fining.
Stabilization.
Filtering.
Bottling.

Presentation 750 ml.

Description Light yellow colour, with green hues. Abundant fresh apples and pineapples flavours with a round sensation in the mouth.

Suggestions Serve as an aperitif or to accompany white meat dishes with light sauces, fish or pasta.

Drinking temperature 9°C-11°C.

