



GRAFFIGNA CHARDONNAY

From multialtitude vineyards located in San Juan and Mendoza, Argentina. Regions with wide thermal amplitude (up to 68°F/20°C) and over 300 days of sun per year that produces top quality grapes. The Graffigna range transmits the true expression of each variety, with deep aromas, flavors and great concentration.

WINE DESCRIPTION

COLOR: Yellow, with golden hues.

AROMA: Mainly tropical fruit, with notes of vanilla, coming from its aging in oak.

PALATE: Very good balance between the juiciness and sweetness, typical of the variety. The finish is fruity and velvety.

SUGGESTED FOOD MATCHING: It is ideal to drink with trout with butter and capers.

SERVICE TEMPERATURE: at 50-53 ° F (10/12°C).

TECHNICAL DESCRIPTION

VARIETAL COMPOSITION: 100% Chardonnay

VINTAGE: 2021

ORIGIN: Mendoza - Argentina.

SKIN MACERATION: No

ALCOHOLIC FERMENTATION: 15 days at 59°F (15°C).

MALOLACTIC FERMENTATION: No

AGING: 100% stainless steel on fine sediments for 4 months.

ALCOHOL: 12,5%

RESIDUAL SUGAR: 1,80 g/L

TOTAL ACIDITY: 6,20 g/L

PH: 3,20