



BY THE GLASS



BY THE GLASS BAG IN BOX CHARDONNAY

VARIETAL COMPOSITION

100% Chardonnay from Agrelo, Luján de Cuyo.

TASTING NOTES

Intense yellow color with greenish edges. Aromas of citrus along with subtle toasty notes from the barrique. On the palate hints of pineapple and citrus fruits, flowers and a touch of vanilla. A wine with excellent structure but at the same time smooth and unctuous. Ideal to accompany white meats, shellfish and types of seafood.

RECOMMENDED SERVING TEMPERATURE 10-12 °C

RIPENING end of February

HARVEST Manual in 17 kg boxes (37 lbs)

YIELD 9.000Kg/Ha

VINIFICATION

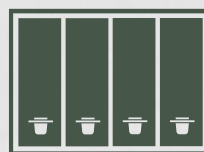
Obtaining the juice by pneumatic pressing. Must cooled "Flor" at 4 °C (39 °F), decanting of waste. Alcoholic fermentation in stainless steel tanks, through the sowing of selected yeasts and control of the fermentation temperature between 14-16°C (57-61 °F).

AGING

6 months in oak, 100% French.

PREFERABLY CONSUME

Within 6-8 months after the date of fractioning/packaging.



PRESENTATION

3 lts

Case x 4 BIB.

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