



FINCA SUAREZ

PARAJE ALTAMIRA

CHARDONNAY 2015

Varietal: 100% Chardonnay

Origin: Our vineyards in Paraje Altamira, Mendoza, Argentina

Altitude 1100 m.a.s.l. (3609 feet)

Calcareous Soil of alluvial origin

Vines 20 years old

Organic Agriculture

Yield: 7000 kilograms per hectare or 2.83 tons per acre

Manual harvest

Fermentation: with indigenous yeasts in Steel tanks.

Aging: 12 months in concrete vats

Alcohol: 13%

Acidity/pH: 5.77 / 3.48

Tasting Notes:

Of yellow color.

In nose, one can find white fruits and lime with a hint of floral and mineral freshness. In mouth, we find crunchy acidity, medium-bodied and a long saline finish.

Service temperature between 6° and 10° C (43 and 50 F)

To drink now or age up to 5 years.