



CRIOS

S U S T E N T I A

CHARDONNAY



HARVEST	2022
VARIETALS	100% Chardonnay
REGION	Valle de Uco, Mendoza
ELEVATION	1,050 m / 3,445 ft above sea level (average)
HARVEST METHOD	Hand-harvested
ANALYTICS	ALCOHOL 9% ACIDEZ 6.40 g/l
WINEMAKING	Early harvest (during the first week of February), which allows us to obtain a must with low sugar concentration and, subsequently, a naturally low-alcohol, reduced-calories wine. Direct pressing of bunches and destemming. Fermentation in stainless steel tanks at around 12°C (54°F) with selected yeasts.
AGING	In contact with its lees within stainless steel tanks for three months.
TASTING NOTES	A golden Chardonnay with greenish hues. On the nose, it displays noticeable tropical aromas such as pineapple, as well as notes of white flowers. It is a vibrant wine on the palate, a sensation accentuated by its refreshing acidity.
PAIRING	Fish, seafood, white meats, cream-based sauces and Asian food.

Susana Balbo.