

# ARGENTO RESERVA CHARDONNAY 2013



## Ficha Técnica

Argento is deeply rooted in the soils of Mendoza, crafted with the spirit of Argentina, and shared with the world. Our wines embody the essence of modern Argentina.

We are very proud of our heritage and the unique terroir of Mendoza and we are dedicated to crafting wines that emphasize the hallmarks of the Argento style – fruit purity, vibrancy and elegance.



Tasting Note	Light lemon in color, this elegant Chardonnay exhibits fresh aromas of apricot and peach. Further notes of white stone fruit on the palate are enhanced by soft, round flavors of fig and honey from malolactic fermentation and integrated oak aging. Balanced acidity and subtle minerality lead into a crisp, lingering finish
Varietal Composition	100% Chardonnay
Region	Mendoza: Luján de Cuyo and Tupungato 600-1,300m above sea level
ABV	13.8%
Fermentation	Stainless steel fermentation at 15-18°C for 25 days
Oak	25% of volume for 4 months ageing in French oak and malolactic fermentation
Residual Sugar	2.87 g/L
Acidity / pH	5.80 g/L / 3.4 pH
Vegetarian	Yes
Winemaker	Silvia Corti

[www.argentowine.com](http://www.argentowine.com)

