



**BODEGA
ARGENTO**

ARGENTO RESERVA CHARDONNAY 2015

At Bodega Argento we are very proud of Argentina's wine heritage and Mendoza's unique terroir.

We are dedicated to making wines that express a true varietal character. Fruit purity, freshness, vibrancy and elegance are the distinct hallmarks of our style.

TASTING NOTES

This superb, lightly oaked Chardonnay offers aromas of fresh tropical fruit. The fruit flavors are complemented by mineral notes and a subtle buttery texture that lead into a luxurious and round lingering finish.

VARIETAL COMPOSITION

100% Chardonnay

REGION

Mendoza: Lujan de Cuyo and Tupungato

ABV.

13,5%

FERMENTATION

Stainless steel fermentation at 57-60°F for 25 days

OAK

20% of the wine is aged in medium-toasted French oak for four months.

RESIDUAL SUGAR

3,07 g/L

ACIDITY / PH

5,77 g/L / 3,12 pH

VEGETARIAN

Yes

WINEMAKER

Silvia Corti



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