



BODEGA

CASIR^{dos}SANTOS



AVATAR

CHARDONNAY

THE YOUNGEST AND FRESH LINE OF OUR SELECTION, WITH A MODERN AND COLORFUL CONCEPT. A SENSORY, HONEST AND SPONTANEOUS EXPERIENCE THAT COMBINES PLEASURES AND CHALLENGE.

VARIEDAD	100% Chardonnay
REGIÓN	Mendoza
PAÍS DE ORIGEN	Argentina
ALTITUD	1000 msnm
HARVEST	Pick by hand in biins during the month of March
WINEMAKING	After harvest, the clusters are pressed whole to improve the drainage of the must and avoid the extraction of polyphenols. A peculiar pre fermentative maceration is carried out, from 2 to 4 hours.
VINIFICATION	Alcoholic in concrete tanks, during three weeks of maceration, and at a controlled temperature between 15 ° and 17 ° C.
WINEMAKER	Julia Halupczock
WINE PROFILE	On the nose, it has floral and fruit notes of carozo, such as peach. In the mouth is lively, fresh and with the presence of fruit that ratifies the olfactory sensations. Of excellent acidity, its reach is long and remains pleasantly in the mouth. It is recommended to drink it cold, between 8° and 10° C.

It is nice as an appetizer or to accompany Brie cheeses.

13,1%

ALCOHOL

2,01

SUGAR

6,37

ACIDITY TOTAL

3,22

PH