



CASIR dos SANTOS

RESERVE

CHARDONNAY

CASIR DOS SANTOS WAS BORN AS A DECLARATION OF PRINCIPLES, A WAY OF SEEING, UNDERSTANDING AND DOING THINGS. THIS LINE OF WINES THAT BEARS OUR NAME IS A QUALITATIVE, CREATIVE AND DEFINITIVE BET WITH THE MOST DEMANDING CONSUMER: OURSELVES.



VARIETY: 100% Chardonnay

REGION: Tupungato, Mendoza

ORIGIN: Argentina.

ALTITUDE: 1000-1100 M.S.N.M

HARVEST: Manual in 500 kg plastic boxes, preferably at night to protect temperatures.

WINEMAKING: The bunches are pressed whole to improve the drainage of the must in the press, avoiding excessive pressing so as not to extract polyphenols or tannins from the Seed. A cold pre-fermentation maceration is carried out for 8 to 12 hours to decant most of the solid part of the must. Alcoholic fermentation occurs in concrete tanks for 3 weeks, at a controlled temperature between 14 and 18°C.

VINIFICATION: 50% of the total volume ages for 8 months in new 500L French oak barrels.

WINEMAKER: Julia Halupczok

WINE PROFILE: Citrus, floral and sweet notes stand out on the nose. In the mouth it has a great structure, along with a fatty sensation that accompanies the volume, it presents a marked acidity, where the fruit and toasted notes of the French oak stand out. Long and forceful finish.

13,7%

ALCOHOL

2,35

SUGAR

6,22 g/1 3,56

TOTAL ACIDITY

PH