

ClaroScuro

BODEGA DE ARTE

CLAROSCURO CHARDONNAY 2017



Vineyards:

Grapes coming from our high altitude vineyards in Mendoza.

Winemaking:

Grapes harvested mid-February, with this we achieve greater expression and freshness of the grapes grown in high altitude. Harvested with cool morning temperatures. Pressed with sticks. Fermentation temperature: 14-16 ° C. Partial malolactic fermentation (90%). Very light movement of lees. Natural tartaric stabilization in stainless steel.

The wine is kept in stainless steel tanks to preserve the aromatic profile and the fruity flavors. No contact with oak.

Tasting notes:

Due to its absence of contact with oak, it presents pale, greenish colors. With respect to aromas it presents those typical of chardonnay, namely tropical fruits and of stone, but with complex herbaceous and citric notes due to its origins in a cold geographic zone.

In the mouth it demonstrates a great freshness without diminishing its volume and persistence, a result of the work on fine lees over several months.

Technical data:

Alcohol: 13%
Total acidity 6,1 g/l
Ph: 3,41
Sugar: 1,8 g/l

Artwork:

“Intimidad” by María Hebe Blanco