Claroscuro
BODEGA DE ARTE

Claroscuro Chardonnay 2019

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: 15°C. Complete malolactic fermentation. 95% wine is aged in stainless steel. 5% in second used barrels with very light movement of lees, to give more volume in the mouth and stand out the characteristic's of a typical chardonnay of the uco valley area.

Tasting notes:
A yellow Chardonnay with golden highlights. On the nose its balanced from start to finish; a floral and tropical profile, with exquisite fruits. In the mouth it presents a fresh and balanced acidity. It is a wide wine, with good volume, balanced acidity and creamy sensation due to contact with lees.

Technical data:
Alcohol: 13%
Total acidity: 6,83 g/l
Ph: 3,1
Sugar: 2,53 g/l

Artwork:
"Continuidad" by María Gabriela Serkin