

CALLEJÓN DEL CRIMEN CHARDONNAY

Vineyard: Calcareous soil, boulder composition of various sizes with alluvial sediments, 1350 masl.

Age of the Vineyard: 5 years.

Variety: 100% Chardonnay.

Yield: 6000 Kg / ha.

Gualtallary, Valle de Uco, Mendoza.

Yellow color with greenish nuances. On the nose, tropical and citrus fruits are perceived. Aromas of honey and vanilla. In the mouth freshness for its natural acidity, fruity and balanced unctuous finish.

Fermentation of traditional flower must with selected yeasts under strict temperature control. Natural malolactic.

Aging: 20% of the fermented cut in French oak barrels and stored for 4 months in french oak barrels.

Production: 10.000 bottles

CHARDONNAY
750 ML.



  @callejoncrimen