

CRIOS

CHARDONNAY



VINTAGE	2013
VARIETALS	100 % Chardonnay.
REGIONS	Los Árboles and San Pablo (Tunuyán)
ELEVATION	1250 m AMSL (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Hand picked, destemmed, gently crushed; selected yeast. Fermented at 12° C for 20 days and in contact with lees for 3 months.
ANALYTICS	ALCOHOL 14,2% ACIDITY 6.2 g/l
OAK AGEING	30% in contact 3 months with 100% French oak and 70% without oak.

TECHNICAL SHEET

DOMINIO DEL PLATA WINERY
MENDOZA - ARGENTINA