

# CRIOS

## CHARDONNAY



VINTAGE	2015
VARIETALS	100 % Chardonnay.
REGIONS	Uco Valley
ELEVATION	1.200 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 13.9% ACIDITY 6.4 g/l
OAK AGEING	30% in contact 3 months with 100% French oak.
TASTING NOTES	Light yellow and golden shining appearance with green hues. Intense aromas of pineapple, banana, green apple and hints of fresh toasted bread. On the palate, slight honey notes combined with subtle almond and vanilla, with balanced acidity leading to a long clean and delicate finish.
PAIRING	Sea food, goat cheese and Thai cuisine.