

CRIOS

CHARDONNAY



VINTAGE	2017
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 14% ACIDITY 6.20 g/l
OAK AGEING	30% in contact 3 months with 100% French oak.