

**TECH SHEET**

SUSANA BALBO WINES

MENDOZA - ARGENTINA

f Susana Balbo Wines

# CRIOS CHARDONNAY

*Susana Balbo*  
WINES



**VARIETALS:** 100% Chardonnay / **VINTAGE:** 2018

**REGIONS:** Valle de Uco (Mendoza, Argentina)

**ELEVATION:** 1,200 m.a.s.l. (3,940 ft.) average

**HARVEST METHOD:** Hand-harvested

**WINEMAKING:** Hand picked, destemmed, gently crushed; selected yeast. Fermented at 12°C (54°F) for 20 days. In contact with lees for 3 months.

**ANALYTICS:** Alcohol: 14.5% / Acidity: 6.5 g/l

**OAK AGING:** 30% in French oak barrels for 3 months.

**TASTING NOTES:** Golden yellow color with green shades. On the nose, it has an aromatic profile with aromas that remind of white flowers, and stone fruit like peach. It also has vanilla notes, which is an important contribution of its time in contact with the oak. Unctuous mouthfeel with elegant acidity.

**FOOD PAIRING:** Fried, sautéed, steams or poached preparations. Meats like poultry, lobster and shellfish. Soft cheeses and creamy preparations. Funghi, nuts and seeds. All types of starches.

