

TECH SHEET

SUSANA BALBO WINES

MENDOZA - ARGENTINA

f Susana Balbo Wines

CRIOS CHARDONNAY

Susana Balbo
WINES



VARIETALS: 100% Chardonnay / **VINTAGE:** 2019

REGIONS: Gualtallary, Valle de Uco, Mendoza

ELEVATION: 1,350 m.a.s.l. / 4,430 ft. (average)

HARVEST METHOD: Hand-harvested

WINEMAKING: Hand-selected grapes. Destemming and soft crushing. Selected yeasts. Fermentation at 12°C (54°F) for 20 days. In contact with the lees for 3 months.

ANALYTICS: Alcohol: 14.3% / Acidity: 6.2 g/l

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

TASTING NOTES: Golden color with green sparkles. The nose has a great aromatic profile with aromas reminiscent of white flowers and citric fruits, accompanied by subtle notes of vanilla coming from the time in wood. In the mouth, it is vibrant, with an elegant acidity.

FOOD PAIRING: Fish and shellfish, white meats, cream-based sauces and Asian food.

