

FICHA TÉCNICA

SUSANA BALBO WINES
MENDOZA - ARGENTINA
f Susana Balbo Wines

CRIOS

CHARDONNAY

Susana Balbo
WINES



VARIETALS: 100% Chardonnay / **VINTAGE:** 2020

REGION: Valle de Uco, Mendoza

ELEVATION: 1,050 m.a.s.l. / 3,445 (average)

HARVEST METHOD: Hand-harvested

WINEMAKING: Hand-selected grapes. Destemming and soft crushing. Fermented at 12°C (54°F) for 20 days with selected yeasts. In contact with the lees for three months in second- and third-use oak barrels.

ANALYTICS: Alcohol: 14.2% / Acidity: 6.2 g/l

AGING: 3 months in second- and third-use French oak barrels (with lees).

TASTING NOTES: Golden color with green sparkles. The nose is very aromatic with a citric and floral profile, especially white flowers, accompanied by subtle notes that remind of vanilla, which are the result of the time spent in wood. The contact with lees makes the mouth vibrant and with an elegant acidity.

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

