

TECHNICAL SHEET
CHARDONNAY

TRAPICHE
VINEYARDS
EST. 1883



Variety:	Chardonnay 100%.
Vineyards:	Selected vineyards in the high area of Mendoza River and in the East region of Mendoza.
Winemaking Process:	Hand Harvesting. Destemming. Cold skin maceration at 5 °C during 3 hours. Pneumatic pressing. Cold settling (48 hours) Addition of selected yeasts. Controlled fermentation at 15 °C during 21 days. Subtle contact with oak. Stabilization. Filtering. Bottling.
Presentation:	1500 ml.
Tasting Notes:	Yellow colored wine, with some green hues. Smells like red apples and mature pineapples. Fresh acidity that provides a soft and long finish. Very pleasant.
Food Pairing:	Ideal to serve with all types of seafood, light meals with vegetables and pasta with soft sauces.
Drinking Temperature:	10 °C -12 °C.

