



ECCENTRIC



100% CHARDONNAY

Vintage 2020

VINEYARDS

Agrelo and Uco Valley

WINEMAKING

Manual harvesting. Selection of bunches. Berries selection. Fermentation in stainless steel tanks during a minimum of 12 days at 24 °C- - 28 °C. Pneumatic pressing. Natural malolactic fermentation in barrels. Contact with oak. Filtering.

TASTING NOTES

This Chardonnay offers aromas of ripe pineapple, vanilla and caramel. Unctuous on the palate with a sweet and persistent finish.

INFORMATION

Alcohol: 12.5% Alc./vol.
Residual sugar: 30 g/l.
Total acidity: 6.26 g/l.
pH: 3.30

SRP: USD 9.99