

Argento Chardonnay 2011



Ficha Técnica

Argento is deeply rooted in the soils of Mendoza, crafted with the spirit of Argentina, and shared with the world. Our wines embody the essence of modern Argentina.

We are very proud of our heritage and the unique terroir of Mendoza and we are dedicated to crafting wines that emphasize the hallmarks of the Argento style – fruit purity, vibrancy and elegance.

Tasting Note	This lightly oaked Chardonnay offers aromas of ripe tropical and stone fruits. Flavours of white peach, cantaloupe, honey and sweet spice are complemented by subtle minerality leading into a fresh, balanced finish.
Varietal Composition	100 % Chardonnay
Region	Junín, Rivadavia, Maipú and Luján de Cuyo - Mendoza
ABV	13.5%
Fermentation	Stainless steel fermentation at 14-16°C for 25 days
Oak	15% volume for 4 months ageing in French oak and malolactic fermentation
Residual Sugar	4.33g/L
Acidity / pH	5.33g/L / 3.18pH
Vegetarian / Vegan	Yes / Yes
Winemaker	Silvia Corti