



ficha
técnica

Argento is deeply rooted in the soils of Mendoza, blended with the spirit of Argentina, and shared with the world. Our wines embody the essence of a modern Argentina: confident, sophisticated and expressive.

Grounded in tradition and motivated by innovation, our winemakers are fiercely proud of their heritage and the unique terroir of Mendoza. We are dedicated to crafting rich, flavourful wines that emphasise the hallmarks of the Argento style – fruit purity, vibrancy and elegance.

Argento Selección

Chardonnay 2010

Tasting Note

This superb, lightly oaked Chardonnay offers aromas of fresh tropical fruit. These fruit flavours are complemented by mineral notes and a subtle buttery texture which lead into a luxurious and round lingering finish.

Varietal Composition

100% Chardonnay

Region

Maipú, Alto Agrelo, Tupungato; 900-1300m above sea level

ABV

13.6%

Fermentation

Stainless steel fermentation at 15-18°C for 25 days

Oak

30% volume for 5 months in French oak and malolactic

Residual Sugar

3.5 g/L

Acidity/PH

5.1 g/L / 3.6pH

Winemaker

Silvia Corti & Sebastián San Martín

www.argentowine.com

