

# Argento Selección Chardonnay 2012



## 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 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	Mendoza: Maipú, Luján de Cuyo and Tupungato
ABV	13.8%
Fermentation	Stainless steel fermentation at 14-16°C for 25 days
Oak	25% of volume aged for 6 months in French oak
Residual Sugar	4.2 g/L
Acidity / pH	5.47 g/L / 3.34 pH
Vegetarian	Yes
Winemaker	Silvia Corti