

# CHARDONNAY TORRONTÉS

## VARIETIES

CHARDONNAY 70% · TORRONTÉS 30%

## ALCOHOL CONTENT

13

## ACIDITY

5

## pH

3.5

## SUGAR CONTENT

5.8

## TASTING NOTES

This white wine, a result of the harmonious union between Chardonnay and Torrontés, reveals a fresh and vibrant expression without the influence of barrels. Its pale yellow color with silver reflections anticipates the elegance and subtlety that await in every sip. On the nose, it displays a charming dance of fruity and floral notes. Fresh aromas of pears and apples intertwine with the delicate floral fragrances of Torrontés, creating a persistent and balanced perfume. On the palate, the richness of Chardonnay meets the liveliness and characteristic acidity of Torrontés. Flavors of juicy peaches and fresh citrus intertwine, offering a refreshing and nuanced tasting experience.

## BEST SERVED AT

10–12°C (50–53°F)

## WINE MAKER

CHARLY GONZÁLEZ

