

finca magnolia

BLOSSOMS FROM A TIMELESS WORLD



ORGANIC CHARDONNAY

Varietals: 100% Chardonnay

Growing regions: Rivadavia (Mendoza)

Winemaking

Harvested by hand.

Destemming and crush upon arrival at winery.

Maceration with the skins followed by fermentation at controlled temperatures between 15°C and 17°C.

Further maceration on fine lees.

Cold stabilization and filtration prior to bottling.

ALCOHOL	RESIDUAL SUGAR	TOTAL ACIDITY	PH
13%	2,5 g/l	5,6 g/l	3,25

Tasting Notes

This organic Chardonnay shows a bright and clear yellow colour with golden glints. On the nose one finds tropical fruit along with banana, white peach and pineapple, accented by subtle floral notes.

On the palate enjoy the entry is smooth and fresh with good persistence at the finish.