

BOMBI CHARDONNAY TASTING NOTES

WINEMAKER: Luis Martinez

GRAPE VARIETY: 100% Chardonnay

REGION: Tupungato, Uco Valley

COLOUR: Intense and bright gold.

VINEYARD DETAILS: Alluvial soil with drip irrigation.

CLIMATE: Dry and continental with great sun exposure, allowing for ideal maturation of berries.

AROMA: Involving aromas of tropical fruit, citric and mineral notes on the side.

PALATE: Fresh and balanced. Nice acidity and complexity that provides elegance.

ANALYSIS: Alc 14% pH 3.9 Res. Sug. 3,2 g/l

WINEMAKER NOTES:

Grapes come from selected vineyards in the Uco Valley. Harvest takes place during early to mid March and is done manually early in the morning using bins. Afterwards the grapes are de-stemmed and crushed. Fermentation lasts 20 days in stainless steel tanks with temperatures between 14C – 17 C. After bottling the wine rests during 3 months before it is released.