



ABEJORRO
WINES

BOMBI CHARDONNAY

COLOR: Intense and brilliant gold.

AROMA: Enveloping aromas of tropical fruit, citrus, and mineral notes.

PALATE: Fresh and balanced. Good acidity, volume, and complexity that bring elegance to the wine.

VINIFICATION: De-stemming and crushing. 100% of the must undergoes pre-fermentative maceration. Alcoholic fermentation in stainless steel tanks for 10-12 days under controlled temperature. Bottling and aging in the bottle for 3 months before commercial release.

CLIMATE: Dry continental with high sun exposure, allowing for ideal grape ripening.

ANALYSIS:

- Alc: 14%
- pH: 3.9
- Res. Sugar: 3.2

WINEMAKER'S NOTES:

The grapes come from selected vineyards in the Uco Valley. Harvest generally takes place early in March, though it may be moved forward or back depending on weather conditions. It is carried out manually using 25kg bins. The grapes are then transported to the winery for de-stemming and crushing. Fermentation occurs in stainless steel tanks for approximately 20 days at temperatures around 17°C (63°F). Once bottled, the wine rests for 3 months before being released.