



Chardonnay  
**BODEGAS CROTTA**  
750ml

**Variety**

100% Chardonnay

**Vineyards**

Region: Central Valley. Mendoza. Argentina

Soil characteristics: Clay loam

Harvest: Manual. Beginning of March

**Pre-Fermentation**

Previous cold settling with enzymes

**Fermentation**

Method: Fermentation of white must in the presence of oak

Temperature: 15°C

Length: 20 to 25 days

**Tasting notes**

Color: Golden yellow with green hues

Aroma: It offers a combination of vanilla, toasted bread and tropical fruit aromas

Flavor: Its delicate acidity provides a fresh finish

**Technical data**

Alcohol: 13.5 % v/v

Ph: 3.4

Total acidity: 5.00 g/l