



VARIETY

Chardonnay (50%) – Chenin (50%)

VINEYARDS

From selected vineyards in the Cuyo region.

SOIL

Sandy and deep

PROCESS

Hand harvesting

Destemming and crusing

Cold skin maceration at 10°C, during 5 hours

Pneumatic pressing and racking

Cold settling (48 hours)

Addition of selected yeasts

Controlled fermentation at 15°C, during 21 days

Blending

Stabilizing

Filtration

Bottling

Chenin - Chardonnay TECHNICAL SHEET

COMPOSITION

Alcohol: 13% ; Total acidity: 5,75 g/l

PRESENTATION

750 ml.

DESCRIPTION

Rincon del Sol Chardonnay - Chenin has a bright yellow colour with green hints. Good balance between the tropical aromas of chardonnay and the stone fruits found in Chenin.

SUGGESTIONS

Ideal as aperitif or to match with light food.

DRINKING TEMPERATURE

9°C-11°C

RINCON
DEL
SOL

