



CANCELLER



RESERVA CHARDONNAY

Vintage: 2020

Varietal: 100% Chardonnay.

Production area: Maipú, Mendoza, Argentina.

Winemaking

Manual harvesting of the grapes by hand.

Transfer in bins.

Reception, destemming.

Soft pneumatic pressing.

Fermentation in stainless steel tanks with selected yeasts at a controlled temperature between 18° - 20° C.

Lees removal.

Aging in contact with French oak.

Fortification of the blend, stabilization, filtration and bottling.

Aging

30% of the blend in contact with French oak staves for a period of 4 months.

Stored in bottle for a period of 4 months.

Tasting Notes

Yellow in color with luminous golden glints.

Aromas of green apples, ripe tropical and herbal fruits that add the balanced presence of vanilla, jams and baked goods provided by the oak. Its complex, ample and balanced flavor structure is enhanced by a delicate fruity creaminess that provides an excellent, long finish.