



# SPOSATO

FAMILY VINEYARDS

*Reserve*

## CHARDONNAY 2019

### Variety

100% Chardonnay.

### Vineyard location

Agrelo, Luján de Cuyo, Mendoza.

### Vinification

50% of the wine is fermented in a stainless steel tank where fruit and freshness are sought. 30% of the wine is fermented in Slavonian (Croatia) wood fudre looking for volume in the mouth and complexity. The remaining 20% is fermented in French oak barrels where structure and elegance are sought. Malolactic fermentation in wine fermented in barrels.

### Tasting notes

Golden yellow color, intense and limpid. Aromas of pineapple, soft peach, apple, white flowers, dulce de leche and toasted bread. Mouth: voluminous entry, balanced acidity and long finish.

Alcohol	13.8 %
Acidity	6.00 g/l
Residual sugar	1.8 g/l

