



SPOSATO

FAMILY VINEYARDS

Reserve

CHARDONNAY 2022

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	13.5 %
Acidity	7.00 g/l
Residual sugar	1.8 g/l

