



SPOSATO

FAMILY VINEYARDS

Reserve

CHARDONNAY 2024

Variety.

100% Chardonnay.

Vineyard location.

AGRELO, LUJÁN DE CUYO, MENDOZA.

Vinification.

70% of the wine is fermented in French oak barrels where structure and elegance are sought. The remaining 30% is fermented in Slavonian wood fudre (Croatia) to achieve volume in the mouth and complexity. Malolactic fermentation in part of the wine.

Aged.

8 months in the same recipients of fermentation on the lees.

Tasting notes.

Golden, intense and limpid color. Wine with great aromatic intensity where stands out pineapple, white peach and pear that are enhanced with its citrus notes. In mouth: attractive nut flavors like hazell and almond. Sweet entrance, balance bitterness with an unctuous and persistent end.

Alcohol	13.7 %
Acidity	6.1 g/l
Residual sugar	1.8 g/l

