



LA CONSULTA

RESERVA

Our reserve wines are the result of the expression of a unique terroir in the Valle de Uco: La Consulta, the birthplace of the great wines of Argentina. Wines packed with fruit and well balanced oak ageing.

100% Chardonnay

Alcohol 13.6%

Ac. Total 6.2 g/L
tartaric acid.

Sugar reducers 3.1 g/L

pH 3.3

Harvest manual in bins of 350 kg, with the principle of full ripeness of the fruit (seed, skin, pulp, aromas).

Harvest date last week of February and 1st week of March.

Fermentation with use of selected yeasts in stainless steel tanks 20 days at 12 °C. 10% malolactic fermentation.

Aging 30% in French and American oak for 6 months.

Pairing


Ideal with seafood cocktail.


Recommended

Serve at 8 °C.

Tasting Notes

 Yellow in colour, with golden hues.

 Intense aromas, typical of chardonnay from cool areas, reminiscent of fruits such as apple and pear, with elegant nuances from the oak (coconut, vanilla)

 The palate is smooth, with balanced acidity that fills the mouth and invites you to continue drinking it!