

MARCHIORI & BARRAUD

CHARDONNAY

It presents a refreshing mineral note.

The color is pale yellow with green hues. Fruit descriptors include notes of green apple, pear, and citrus. On the palate, it presents a refreshing mineral note and a pronounced acidity that marks a light texture.


Noelia Torres
Enóloga



Varietal Composition

100% Chardonnay

Selected vineyards from the regions of Luján de Cuyo and Uco Valley

This soils are poor in nutrients, they have an important presence of minerals. Its texture is rocky, with big stones and pebbles. They are covered with calcium carbonate and sand. They can be defined as a calcareous type soils. 1,450 msm (4,757 ft)

Winemaking: hand harvested in 20 kg. cases.

Harvest dates: February 1st, 2023 - March 3rd, 2023

Traditional

Aged: 5% contact French oak staves.

Analytical data:

Alcohol 14% V/V

Acidity 6,6 mg/l

pH 3,11

www.marchioribarraud.com

MENDOZA - ARGENTINA