CRIOS

CHARDONNAY



VINTAGE	2018
VARIETALS	100 % Chardonnay.
REGIONS	Uco Valley
ELEVATION	1.200 m AMSL (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Hand picked, destemmed, gently crushed; selected yeast. Fermented at 12º C for 20 days and in contact with lees for 3 months.
ANALYTICS	ALCOHOL 14.5% ACIDITY 6.5 g/l
OAK AGEING	30% in contact 3 months with 100% French oak.

TECHNICAL SHEET
SUSANA BALBO WINES
MENDOZA - ARGENTINA