TECHNICAL SHEET
SUSANA BALBO WINES
MENDOZA - ARGENTINA

CRIOS
CHARDONNAY

Susana Balbo



VARIETALS: 100% Chardonnay / **VINTAGE:** 2022

REGION: Valle de Uco, Mendoza

ELEVATION: 1,050 m. / 3,445 ft above sea level (average)

HARVEST METHOD: Hand-harvested

WINEMAKING: Hand-selected grapes, destemming and soft crushing. Fermented at 12°C (54°F) for 20 days with selected yeasts. In contact with the lees for three months. 50% of the wine is aged in second- and third-use oak barrels.

ANALYTICS: Alcohol: 13.5% / Acidity: 6.20 g/l

AGING: 3 months in second- and third-use French oak barrels (with lees).

TASTING NOTES: A Chardonnay with golden color and green sparkles. The nose is very aromatic, with a floral profile that displays hints of white flowers and citrics. The contact with lees makes its mouth full and provides it with an elegant acidity.

FOOD PAIRING: Fish, shellfish, white meats, cream-based sauces and/or Asian food.

THE POWER OF HANDS
CRIOS / BY SUSANA BALBO