

TRAPICHE OASIS CHARDONNAY 2012



Variety

Chardonnay 100%.

Vineyards

Selected vineyards in the high area of the Mendoza River, Province of Mendoza.



Process

Hand harvesting.
Destemming.
Pneumatic pressing.
Cold settling (48 hours).
Addition of selected yeasts.
Controlled fermentation at 15°C during 21 days.
Malolactic fermentation (30%).
Subtle contact with oak.
Stabilization.
Filtering.
Bottling.



Main Characteristics

Alcohol: 13.5%
Total acidity: 6.0 g/l
pH: 3.29
Sugar: 4.50 g/l



Tasting notes

Fruity | Crisp | Tropical Fruits | Delicate

Food pairings

Fish tartar | poultry | Raclette | Firmer cheeses (Cantal, Emmental, Gruyere)



Drinking temperature

10°-12° C



TRAPICHE
ARGENTINA