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## TRIVENTO TRIBU CHARDONNAY 2016



Winemaker: Rafael Miranda

Grape variety: 100% Chardonnay.

Region of Origin: Tunuyán, Mendoza.

Vineyard details: alluvial soil and drip irrigation.

Climate: Dry and continental with great sun exposure allowing perfect ripening.

Vine cultivation: vertical shoot position trellising.

Harvest details: harvested the first week of March.

Hand picked in small cases.

Yield: 14,000 kg/ha

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Vinification: grapes were destemmed and crushed. Static free run previous the fermentation.

Other techniques used: carbonic snow. 20 days of fermentation in stainless steel tanks at 15°C.

Pre-bottling operations: Filtration with membranes.

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Colour: attractive yellow with silver tonalities.

Aromas: delicate blend of pineapple with citric notes. Touches of fresh herbs.

Palate: young and fruity with fresh and persistent finish.

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Alcohol content: 12,4% Vol. (20° C)

Total acidity: 7 g/l tartaric acid

Residual Sugar: 4.5 g/l

Serving Temperature 12-14°C

Cellar up to: 2 years.

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Enjoy it with Fresh vegetables sauté, chicken and mustard dressing.