

3L NATURAL ORIGINS ORGANIC UNOAKED CHARDONNAY



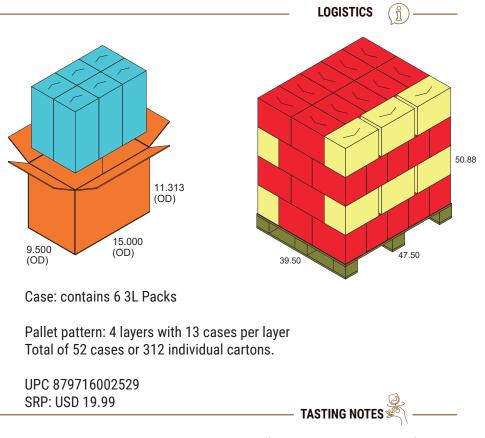
Vintage: 2020

Varietal: 100% Organic Unoaked Chardonnay

Vineyards: Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. The vineyards enjoy a marked thermal amplitude. Gravel and sand Soil.

– TECHNICAL DATA (📋 -

Winemaking: Manual harvest during the second and third week of February. Fermentation with selected yeast at a maximum temperature of 15°C for 12 days.



USDA Organic

Light yellow with Green hues. Tropical and citrus aromas follow by a medium body and fruity palate.