Fabre Montmayou

RESERVA CHARDONNAY

VINTAGE	2024
VARIETALS	100% Chardonnay
REGION	Valle de Uco, Mendoza
ELEVATION	1400 m.a.s.l
PARCEL	Small plot located at high altitude on stony and silty calcareous soils
HARVEST METHOD	Hand-harvested
ANALYTICS	ALCOHOL 13% RESIDUAL SUGAR: 3.3 g/l ACIDITY 6.2 g/l
WINEMAKING	Skin maceration takes place for 8 hours, then fermentation is carried out in stainless steel tanks with selected yeasts at a controlled temperature of 14°- 16° C.
TASTING NOTES	Light yellow colour. A rich Chardonnay with a good structure and great acidity. The nose is fresh with elegant aromas of white pears and citrus fruits. On the palate it is rich and full-bodied.
FOOD PAIRING	Perfect to enjoy with cheese, poultry and seafood.