

B O D E G A  
**DANTE ROBINO**  
— DESDE 1920 —

## DANTE ROBINO CHARDONNAY

**GRAPE:** 100% Chardonnay

**ORIGIN:** First Area of the River Mendoza (Luján de Cuyo, Maipu) – Mendoza

**ALCOHOL:** 12.5%

**VINTAGE:** 2013

**VINEYARD:** Vineyards planted in 1994 and 1970 in tall espaliers and trellis, watered through furrows with underground water. These are medium-deep soils in an area with a wide temperature range between day and night. The land is 900m above sea level. These vineyards are characterised by excellent sunlight typical of this wine region.

**WINEMAKING:** Destemming, roll grinding and refrigeration. Film cold maceration during hours, cold de-leesed. Cleaning by chill. Must fermentation in containers for 15 days at 10-14°C with selected yeasts (with half malolactic fermentation). Cold stabilization, followed by filtering and bottling.

**TASTING NOTES:**

**COLOR:** Pale yellow with golden shades.

**NOSE:** Attractive nose. Expressive tropical fruits; perfect combination of pineapple, melon, mango and vanilla. Slightly floral.

**PALATE:** Nice attack. Fruity palate full of ripe peach and a delicate nutty touch. Finish with nougat and toasty notes

**SERVING SUGGESTION:**

Keep in a cool, dark place free of vibrations.

Very good to enjoy seafood, savoury pies, canapés and creamy or soft cheese.

