

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

NOVECENTO CHARDONNAY

GRAPE: 100% Chardonnay

ORIGIN: Perdriel – Agrelo, Luján de Cuyo, Mendoza, Argentina.

ALCOHOL: 13%

VINTAGE: 2014

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: Bright yellow, with a green tinge.

NOSE: Delicate aromas of flowers, herbs and tropical fruits.

PALATE: Fresh and harmonious.

SERVING SUGGESTION:

Keep in a cool, dark place free of vibrations.

We recommend this Chardonnay with fish, pastas and soft cheese.

