### CHARDONNAY

<table>
<thead>
<tr>
<th>Vintage</th>
<th>2012</th>
</tr>
</thead>
<tbody>
<tr>
<td>Variety</td>
<td>100% Chardonnay</td>
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<tr>
<td>Grapes Origin</td>
<td>Our own vineyards located in Barrancas, Maipú, Mendoza.</td>
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<tr>
<td>Altitude</td>
<td>850 meters above sea level</td>
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<tr>
<td>Winemaking</td>
<td>Carefully selected, hand-picked grapes; soft pressing; fermentation at 59°F to 61°F (15-16°C) for 17 days with addition of selected yeasts. 60% of the wine was stored in stainless-steel tanks. 40% of this wine has been aged in French and American oak barrels for 6 months.</td>
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<td>Cellaring Potential</td>
<td>3 years.</td>
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<td>Tasting Notes</td>
<td>It has a deep yellow color with green hues. It has a fruity nose of pineapple, tropical fruit, peaches and honey. The palate is fresh with a lively acidity, fruity flavors and a vibrant finish.</td>
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<tr>
<td>Pairing</td>
<td>Fish and sea food, white meats, pasta with soft sauces and seasonal salads.</td>
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<tr>
<td>Ideal Tasting Temperature</td>
<td>10°C – 12°C (50°F – 53°F).</td>
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</tbody>
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Alcohol: 13.5%