



WINEMAKER: Juan Pablo Murgia

VARIETAL COMPOSITION:

100% Chardonnay

REGION: Mendoza: Lujan de Cuyo (Agrelo y Ugarteche) and Tupungato (Agua Amarga)



**BODEGA
ARGENTO**

THE REAL ARGENTINA

ARGENTO

At Bodega Argento we are very proud of Argentina's wine heritage and the unique terroir of Mendoza. We are dedicated to making wines that exemplify the hallmarks of our style: purity, vibrancy, elegance and the ultimate expression of terroir.

2018 CHARDONNAY

This superb, lightly oaked Chardonnay offers aromas of fresh tropical fruit. These fruit flavours are complemented by mineral notes and a subtle buttery texture which lead into a luxurious and round lingering finish.

ARGENTO RANGE

Argento is our original range of wines. Always seeking the truest varietal expression, it is characterized by vibrant fruit flavours. Today Argento proposes a wide range of varietals that represent the hallmarks of the Argento style – fruit purity, vibrancy and elegance.

WINEMAKING

Harvest from late February to early March. Overflow, alcoholic fermentation at 14-16 °C for 22 days in cement pools with epoxy, movement of bores during fermentation (inert gas in the bores).

OAK AGING: 20% fermentation in tanks with staves, French origin medium toast, 3 months of oak contact

TA: 6.48g/L

pH: 3.22

RS: 2.1g/L

ALCOHOL: 13%

