

ELSA BIANCHI

CHARDONNAY

2016

*The purest expression
Of Our Terroir*

YOUNG VARIETALS OF BIANCHI

ANALYTICAL DATA:

Variety: Chardonnay
Alcohol: 11.80 % V/V
Residual Sugar: 5.32 g/l
Acidity: 5,70 g/l
PH: 3,20

COSECHA: Manual

TIME IN BOTTLE: 3 months

TIME IN BARREL: Oak staves in stainless steel tanks during the fermentation and 2 months of aging on fine lees.

FERMENTATION PROCESS

Grinding and pressing. Budbreak by racking. Inoculation with selected yeasts, fermentation during 15 days at a controlled temperature ranging from 14 to 16°C.

TERROIR "FINCA DOÑA ELSA"

Vineyards located in San Rafael, Mendoza, 750 meters above sea level. Sandy calcareous soils of alluvial origin.

TASTING NOTES:

Its medium clarity, together with its intense citrus, peach and tropical fruit aromas, make this wine immediately attractive. Soft on the palate, subtle citrus notes combined with tropical fruit flavors such as pineapple and mango, provide this wine with an interesting aromatic complexity, ideal to be savored as an aperitif or to be paired with dishes.

ELSA
BIANCHI

SAN RAFAEL - MENDOZA

CHARDONNAY

2015

PRODUCT OF ARGENTINA



VALENTIN BIANCHI

SAN RAFAEL - MENDOZA