



Navarro Correas Colección Privada, Chardonnay

Yellow color with greenish reflections. Aromas and flavors of apple, peach and damask, unctuous texture and soft toasted notes, prolonged and fresh finish.



LOCATION

Region: Agrelo, Mendoza, Argentina.
Appellation: Mendoza.



SOIL

Sandy and rocky.



ESTATE

Bodega Navarro Correas.



VINE

Vine training: Vertical Shoot Position.
Age of vines: 10 years old.
Density of plants: High w/ low yields.



WINEMAKER

Celia Lopez.



VINIFICATION

Manual harvesting in the first 2 weeks of March. Fermentation in stainless steel tanks.



VARIETALS

100% Chardonnay.



BARREL

French oak.



RESIDUAL SUGAR

2.5 grams per liter.



MATURATION

6 months in the barrel.
6 months in the bottle.



ACIDITY

6.6 grams per liter.



VINTAGE PRODUCTION

25,000 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Grilled fish with vegetables, poultry, pastas with creamy sauces.



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