



ENOCLASSICA

selection

DOMADOS Chardonnay Estate

Producer Domados

Winemaker Daniel Spigatin

Estate Founded 1920

Country Argentina

Region Mendoza

Appellation La Consulta, Valle De Uco

Grape Varietal 100% Chardonnay

Soil Composition Calcareous and clay

Elevation 1050 meters

Fermentation Method The grapes are selected manually before they are poured into the de-stemmer. Maceration in stainless steel tanks and fermentation during 20 days and use of indigenous yeasts at a temperature between 12 °C and 18 °C. No malolactic fermentation, clarification and slight filtering. All these techniques extract from the solids, the characteristics of the varietal, the primary aromas, and the intensity of the colour

Aging This is a very young wine careful bottling in the same year of the harvest in order to maintain the freshness

Alcohol Content 13.5%

Tasting Notes Greenish yellow tones with golden hues. It has intense aromas of honeysuckle, grapefruit, lime and green apple, well integrated with herbal notes, gooseberry and hints of minerals. Stylishly fresh with a lingering but delicate finish.

