

TRIBU



100% CHARDONNAY/ VINTAGE 2018

ORIGIN

Tunuyán – Tupungato, Mendoza

VINEYARD

Alluvial soil/ drip irrigation.

Dry and continental with great sun exposure allowing perfect ripening

Vine cultivation: vertical shoot position trellising

Harvest: Harvested the first week of march. Yield: 10,000 kg/ha

VINIFICATION

Grapes were destemmed and crushed. Static free run previous the fermentation.

Carbonic snow. 20 days of fermentation in stainless steel tanks at 15 °C.

Pre-bottling operations: Filtration with membranes

TASTING NOTES

Attractive yellow with silver tonalities.

Delicate blend of pineapple with citric notes. Touches of fresh herbs.

Young and fruity with fresh and persistent finish.

ANALYSIS

Alcohol content: 13% Vol. (20° C)

Total Acidity: 6,5 g/l tartaric acid

Residual Sugar: 5,5 g/l

Serving Temperature 16-18°C / Cellar up to 2 years

Enjoy it with Fresh vegetables sauté, chicken and mustard dressing.

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