

PRIVADO

— Reserva —

Chardonnay Roble



Jorge Rubio
Vinos de Autor
MENDOZA ARGENTINA

ORGANOLEPTIC CHARACTERISTICS

Sight	Bright golden yellow color. Clear that denotes sanity.
Aromas	On the nose it presents notes of tropical fruits, pineapple, melon, pear, green apple and linden, walnut, vanilla. Very expressive.
Mouth	In the mouth it has an oily texture and notes of wood. Very durable and silky. Harmonious and balanced. Elegant.
Suggested wine-pairing	Fish such as salmon and also chickens with creamy sauces.
Suggested storing	One year.
Suggested consumption temperature	Between 8 °C and 13 °C.

TECHNICAL DESCRIPTION

Grape's variety	Chardonnay 100 %
Harvest	2018
Growing Region	Oasis Sud del Atuel
Maceration with skins	Yes
Alcoholic Fermentation	Between 15 and 21 days.
Highest fermentation temperature	18° C
Oak aging	12 months.
Selected yeast	Yes
Enzyme's use	Yes
Mixture between drop and press wine	No
Alcohol	13.10 % v/v
Dry extract	25.50 g/l.
Sugar	3.90 g/l.
Total Acidity	6.50 g/l expressed in tartaric acid.
Volatile Acidity	0.40 g/l expressed in acetic acid.
So2 total	82 mg/l.



12 Months

OAK AGING



TEMPERATURE



TYPE OF CUP