

ALTO LIMAY
PATAGONIA ARGENTINA

CHARDONNAY

Hand-picked.
40% Malolactic fermentation.
Four months aging on the lees,
in stainless steel tanks.

Shades of apple and lemon combined
with touches of pineapple and honey.
White fruits and orange blossoms also
appear. Very fresh, fruity, good acidity
and balanced mouth-feel.

Paul Hobbs
WINEMAKING CONSULTANT

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