



MALACARA

WINES OF THE MOUNTAINS



Chardonnay

YOUNG AND MODERN WINES

REGION Uco Valley

ALTITUD 900-1100masl (2950-3600 feet)

HARVEST Hand picking, February-March.

VINIFICATION Fermentation in stainless steel tanks at 14°C. Fine lees in order to balance acidity and freshness in the mouth. 20% of the wine is fermented in second and third use French oak barrels.

COLOR Pale yellow color with greenish hues.

NOSE Intense nose of white peach, pineapple and mango with citrus hints.

MOUTH Delicate and fresh on the palate with fruity notes and balanced acidity. It is a fruity, fresh and balanced wine.

SERVING SUGGESTIONS Grilled salmon, Cesar salad and light pasta.