

Bodega Chacra

Mainque Chardonnay Organic 2022

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VITICULTURE

24 Hectares, planted on own rootstocks, farmed Organically and Biodynamically, hand harvested.

VINIFICATION

Fermented in barrel without malolactic then aged 18% in concrete eggs, 25% in stainless steel, 57% in french oak barrels (12% New) for 10 months.

FOOD MATCHING

Lobster, prawns, white meats.

SIZE	75cl
VINTAGE	2022
ABV	13%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Natural Cork
SKU CODE	L2626122
EXPRESSION	White, Round and Fruity
COUNTRY	Argentina
REGION	Patagonia
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.3
SKU	L2626122