



ficha  
técnica

Argento is deeply rooted in the soils of Mendoza, blended with the spirit of Argentina, and shared with the world. Our wines embody the essence of a modern Argentina: confident, sophisticated and expressive.

Grounded in tradition and motivated by innovation, our winemakers are fiercely proud of their heritage and the unique terroir of Mendoza. We are dedicated to crafting rich, flavourful wines that emphasise the hallmarks of the Argento style – fruit purity, vibrancy and elegance.

# Argento

## Chardonnay

### 2010

#### Tasting Note

This lightly oaked Chardonnay offers aromas of ripe tropical and stone fruits. Flavours of white peach, cantaloupe, honey and sweet spice are complemented by subtle minerality leading into a fresh, balanced finish.

#### Varietal Composition

100% Chardonnay

#### Region

Uco Valley, Maipú; 800-1100m above sea level

#### ABV

13.4%

#### Fermentation

Stainless steel fermentation at 15-18°C for 25 days

#### Oak

15% volume for 4 months ageing in French oak and malolactic fermentation

#### Residual Sugar

2.25 g/L

#### Acidity/PH

5.85 g/L / 3.34pH

#### Winemaker

Silvia Corti & Sebastián San Martín

[www.argentowine.com](http://www.argentowine.com)

