



# CAOBA

*Our family has its roots in the wine industry, with more than 83 years of experience.*

*Our grapes come from different soils, climates and regions of mendoza. They all grow in cold winters and dry, hot summers with cool nights, in rich soils irrigated by meltwater from the andes mountains.*

*All this makes it possible to obtain excellent quality, both in young and aged wines.*



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## CAOBA ESTATE / CHARDONNAY

<i>VARIETY</i>	Chardonnay 100%
<i>HARVEST YEAR</i>	2021
<i>SOIL</i>	Deep sandy loam soil.
<i>WINEMAKING</i>	Winemaking Method: Pre fermentation maceration for 72 hours at 5 °C. Fermentation and long maceration alternating between racking, delestage and pisage at 24-28 °C. All the wine underwent malolactic fermentation.
<i>ORIGIN</i>	Valle de Uco - Agrelo - Luján de Cuyo
<i>TASTING NOTES</i>	Appearance: Golden yellow with greenish nuances. Nose: Complex aromas of tropical fruits intertwined with touches of vanilla and tobacco from the oak. Palate: Unctuous, complex and persistent, with balanced acidity and touches of honey.
<i>ALCOHOL</i>	13%
<i>PAIRING</i>	It goes well with seafood.
<i>TEMPERATURE</i>	Serving temperature: 8° - 10° C.