



Fabre & Montmayou
BODEGAS Y VIÑEDOS

RESERVE CHARDONNAY

VINEYARD LOCATION

Lujan de Cuyo and Tupungato, Mendoza

GRAPES

100 % Chardonnay

YIELD

45 hl/ha

Harvest is realized manually in order not to damage the grapes. Meticulous sorting is performed by hand prior to vinification in order to select the best grapes.

FERMENTATION

Skin maceration takes place for 8 hours, then fermentation is carried out in stainless steel tanks with selected yeasts at a controlled temperature of 14° - 16° C.

TASTING NOTE

Light yellow colour. A rich Chardonnay with a good structure and great acidity. The nose is fresh with elegant aromas of white pears and citrus fruits. On the palate it is rich and full-bodied. Perfect to enjoy with cheese, poultry and seafood.



1993  2013

20th Anniversary