



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.

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.

