SAN POLO
BODEGA Y VIÑEDOS DESDE 1915

PET NAT CHARDONNAY

VALLE DE UCO · MENDOZA · ARGENTINA

VARIETY COMPOSITION:
100% Chardonnay

VINEYARD: Las Peñas
Finca Las Peñas (990 MASL), planted in 1999.

MALBEC / CABERNET SAUVIGNON / CABERNET FRANC / CHARDONNAY

Trellis: 5500 Plants per hectare – 80 quintals per hectare
Soil: Loamy loam

Certificación orgánica 2023.

Vinification

The winemaking process begins with the direct pressing of the grapes, without destemming. The juice is then cleaned by cold decanting to start fermentation in tanks with indigenous yeasts. Once fermentation reaches optimal levels and sugar levels are adequate, the wine is bottled with a crown cap, which allows the formation of foam and the completion of fermentation inside the bottle, preserving the characteristics of each varietal.

AGING: No oak contact

Tasting Notes

SEE: In the glass it is shown somewhat veiled by the action of the lees or fermentation yeasts, with golden and straw tones.

NOSE: Expressive citrus on the nose with subtle notes of honey and vanilla

MOUTH: In the mouth it is fresh due to its natural acidi.

Food Pairing

Ideal for sharing with starters, light dishes or as an accompaniment to after-dinner chats.