



BODEGA BENEGAS

MENDOZA · ARGENTINA

FAMILY LINE



CLARA BENEGAS CHARDONNAY

VARIETAL COMPOSITION	100% Chardonnay.	
GRAPES ORIGIN	Finca La Encerrada, Gualtallary (1450 meters above sea level; 4800 ft), Uco Valley, Mendoza	
HARVEST TIME	Second week of February.	
WINEMAKING PROCESS	Maceration, pressing and racking. Alcoholic fermentation. Ageing on lees for 3 months.	
AGEING	Young and fruity wine, without wood.	
TECHNICAL DATA	ALCOHOL: 13.5%	SUGAR: 2.15
	PH: 3.4	ACIDITY: 6.8 gr/lt
TASTING NOTES	COLOUR: Clean and brilliant. Pale yellow colour with green hues.	
	NOSE: Elegant notes of peach, pineapple and white flowers. It grants body and structure.	
	MOUTH: The entrance is refreshing, exhibiting a delicate structure in the middle mouth where this wine reaches its maximum expression. Long and lingering finish with a balanced acidity.	
AGEING CAPACITY	Drink now. We recommend to drink up to 3 years after production.	
DRINKING TEMPERATURE	Between 8°C -10°C (46°F - 50°F).	
FOOD PAIRING	Ideal to match with green salads, steamed fish and vegetables, ceviche and sea food.	