

CUATRO FINCAS SALVADOR PATTI

CHARDONNAY - CHENIN

Varietal: 85% Chenin Blanc - 15% Chardonnay

VINEYARD:

East Zone, Rivadavia. Mendoza. Hard floors, with traditional irrigation. 15-year-old vineyards.

PREPARATION METHOD:

Natural fermentation sparkling wine obtained by the Charmat method.

SERVICE TEMPERATURE:

It is recommended to serve between 5 - 7 °C

TASTING:

A soft yellow color of greenish tints, with a fine and persistent perlage.

The aroma is fully highlighted by fresh fruit, like the white peach.

The flavor is perceived balanced in body and structure, with an acidity that highlights the freshness and youth.

Alcohol: 12.50% v / v Sugar: 11.00 g / l Total acidity: 6.60 g / l

