

BODEGAS
KRONTIRAS
LUJAN DE CUYO ~ MENDOZA



KRONTIRAS COSMIC AMBER CHARDONNAY

We've found the path from heaven to Earth ... and it's amber colour!

Following our philosophy of minimal intervention, we let our Chardonnay express itself. After fermentation, the wine stays in contact with its skins for seven months. The result is an amber-coloured wine with aromas of walnut and kumquat jam that show a new side of Chardonnay. These wines have been made in the Caucasus area for more than 6,000 years.

TECHNICAL DATA

Variety: 100% CHARDONNAY

Alcohol: 13.1% V / V

Residual sugar: 1.58 g / l.

PH: 3.8

Region: MAIPU, MENDOZA

Altitude of the vineyard: 900 m.a.s.l.

Vine training method: Simple Guyot

Irrigation: Traditional, flood

Age of plantation: 10 years

Plantation density: 6,900 vines / HA

Production: 1,300g / vine

Harvest: Manual selection of clusters.

Fermentation: In 4th use French oak barrels. Post macerated for 7 months with skins

Tasting Notes: Intense aromas of honey and quince jam. Dry and bold on the palate, with a nutty flavour. Ideal to match with nuts and white meats.