

## **BODEGA ARGENTO** Chardonnay, Seleccion

### **TASTING NOTE**

Concentrated grapefruit, apple and pear fruit flavours are complimented with subtle minerality leading into a fresh crisp finish.

### **VARIETAL COMPOSITION**

100% Chardonnay

### **REGION**

Mendoza: Junín, Rivadavia, Maipú and Luján de Cuyo

### **ABV**

13.2%

### **FERMENTATION**

Stainless steel fermentation at 14-16°C for 25 days

### **OAK**

15% volume for 4 months ageing in French oak and malolactic fermentation

### **RESIDUAL SUGAR**

2.96 g/L

### **ACIDITY/pH**

6.00 g/L / 3.27 pH

### **VEGETARIAN / VEGAN**

Yes / Yes

### **WINEMAKER**

Silvia Corti

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**Argento Seleccion Chardonnay 2017**  
**Rated 88, Steve Thurlow, WineAlign, May 2018**

*"This consistently one of the best values in chardonnay at the LCBO. The 2017 is one of the best vintages I can recall. It has a touch of elegance and is better balanced for food with a nose that shows aromas of baked apple, peach with melba toast and floral notes. The palate is midweight and creamy with the oak nicely integrated. Very good length."*

**Argento Seleccion Chardonnay 2015**  
**Rated 3.5 Stars, Vic Harradine, winecurrent.com, July 19, 2016**

*"Ripe red apple and hints of honeydew melon aromas open this value-packed, medium-bodied, balanced and charming Chardonnay. It bathes the palate with a wash of tropical fruit, peach and pear flavours garnished with citrusy notes and it finishes dry, refreshing and tangy. Pour with green salads topped with grilled chicken or pan-seared fish and other seafood."*