

PACHECO PEREDA

Familia de Vinos

Generation after generation, the careful selection of vineyards
has been a tradition of the Pacheco Pereda family.

CHARDONNAY 2023

TASTING NOTES

This Chardonnay has aromas of white and tropical fruits, complemented by mineral notes, a light texture and a lingering finish.

PAIRING

Soft cheeses, seafood, sushi and fresh salads.

WINEMAKING

Alcoholic fermentation at 14-16°C for 21 days, 6% of the volume fermented in MT French oak barrels, remaining in contact for 2 months.

GRAPES

100% Chardonnay.

REGION

Luján de Cuyo & Tupungato, Mendoza.

TECHNICAL INFORMATION

TA: 5,86 g/L **pH:** 3,3 **RS:** 4,2 g/L **ALCOHOL:** 12,5%

