

PACHECO PEREDA

Our wines are fresh, fruity and easy to drink. Perfect pairing for meals, as appetizers, or simply to enjoy a good drink.

CHARDONNAY 2021

TASTING NOTES

Aromas of pineapple and lemon, with a subtle minerality and a fresh finish.

PAIRING

Perfect with fresh salads, fish and pasta with creamy sauces.

WINEMAKING

Fermentation in stainless steel at 14-16 °C for 21 days. 6% of the wine was aged in French oak for 2 months.

GRAPES

100% Chardonnay

REGION

Junín, Maipú, Luján de Cuyo.

TECHNICAL INFORMATION

TA: 6.07 g/L pH: 3.18 RS: 2.46 g/L ALCOHOL: 13,5%

