



SUSANA
Balbo
SIGNATURE

BARREL FERMENTED CHARDONNAY

VINTAGE	2016
VARIETALS	100% Chardonnay
REGIONS	Finca Dominio Gualta, Gualtallary (Uco Valley)
ELEVATION	1.100 m AMSL (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Hand picked, destemmed, 6h maceration with dry ice in the press (previous to the pressing), pressing. Fermentation in new french oak barrels in contact with wild yeasts.
ANALYTICS	ALCOHOL 13,5 % ACIDITY 7,2 g/l
OAK AGEING	6 months in french oak barrels with batonnage of the lees for 6 months.
TASTING NOTES	Produced in very limited quantity, this wine was fermented and aged in medium-toast French oak barrels for 6 months. The result is an elegant and complex expression of one of the world's finest grape varieties. Subtle citrus and vanilla notes on the nose, lean and delicate on the palate with exceptional balance and length.
PAIRING	Ideal with poultry served in a cream sauce or with white fish.

TECHNICAL SHEET

SUSANA BALBO WINES

MENDOZA - ARGENTINA