FAMILIA CROTTA
DESDE 1933

Chenin Blanc - Ugni Blanc

Crotta

375ml / 750ml

Varieties

50% Chenin Blanc, 50% Ugni Blanc

Vineyard

Region: Central Valley. Mendoza. Argentina
Soil Characteristics: Clay loam
Harvest: Manual in February and March

Pre-Fermentation

Maceration Pre-fermentative at 13º C during 12 hours

Fermentation

Method: Drained prior to ferment white
Temperature: 15º C
Length:20 days

Tasting Notes

Colour: It has a greenish yellow color
Aroma: Has a nice aroma to honey and pineapple
Flavor: Fresh and fruity flavour due to its delicate natural acidity.

Technical Data

Alcohol: 13.4% volume
Ph: 3.6
Total acidity: 5,46 g / l