

# ASTICA CHARDONNAY 2006



Variety Chardonnay 100%.

Vineyards Selected vineyards in the Cuyo region.

Soil Sandy.



Process Hand harvesting.  
Destemming.  
Cold skin maceration at 10°C during 5 hours.  
Pneumatic pressing.  
Cooling of the must at 5°C.  
Cold autoclarification of the must during 36 hours.  
Addition of selected yeasts.  
Controlled fermentation at 15°C during 21 days.  
Fining.  
Stabilization.  
Filtering.  
Bottling



Main Characteristics Alcohol: 13 %  
Total acidity: 6.2 g/l  
pH: 3.29

Presentation 750 ml

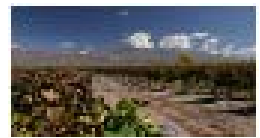
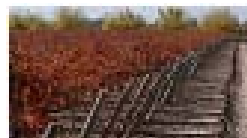
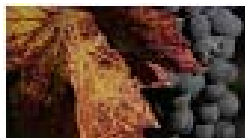
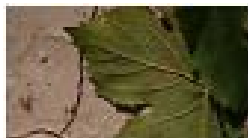
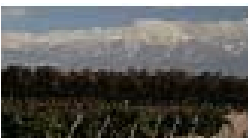


Tasting notes Light yellow color, with green hues. Abundant fresh flavors of apples and pineapples with a round sensation in the mouth.

Food pairings Serve as an aperitif or to accompany white meat dishes with light sauces, fish or pasta.



Drinking temperature 10°-12° C



**TRAPICHE**  
ARGENTINA