



Like the Hegelian pendulum that swings between opposing extremes to find harmony at the center, our wines seek this encounter between the ancient and the modern, using European grapes and Native varieties that reveal the best of both the classic and the disruptive.

CHARDONNAY · TORRONTÉS

VARIETIES: 60% Chardonnay · 40% Torrontés

ALCOHOL CONTENT: 13

ACIDITY: 5

PH: 3.45

SUGAR CONTENT: 1.8

TASTING NOTES: This white wine, a result of the harmonious union between Chardonnay and Torrontés, reveals a fresh and vibrant expression without the influence of barrels. Its pale yellow color with silver reflections anticipates the elegance and subtlety that await in every sip.

On the nose, it displays a charming dance of fruity and floral notes. Fresh aromas of pears and apples intertwine with the delicate floral fragrances of Torrontés, creating a persistent and balanced perfume.

On the palate, the richness of Chardonnay meets the liveliness and characteristic acidity of Torrontés. Flavors of juicy peaches and fresh citrus intertwine, offering a refreshing and nuanced tasting experience.

BEST SERVED AT: 10-12°C (50-53°F)

WINEMAKER: Rafael Miranda

