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Acordeón Chardonnay

Every year Finca Ferrer, located in Gualtallary, Tupuntago, in the Uco Valley, in Los Andes Mountains, proves its magnificent emplacement for producing high quality standard grapes, full of flavors and aromas. After careful winemaking the result has been elegant and balanced wines expressing all the charater of this unique terroir.

Winemaking:

100% Chardonnay.

Hand-harvested grapes with yields of 5 to 6 ton per ha. Fermented in stainless steel vessels to capture the variety's aromatic and bright fruit flavors, all the typical notes of this magnificent place, Gualtallary.

Tasting notes:

Light yellow color with green edges, bright and clean. Fresh green and yellow apple aromas, with citric fruits, banana and pineapple flavors. Fresh, crispy and very nice in the mouth, well balanced and with a pleasant and delicate fruity finish. Service: 8° - 10° C.

Food Affinities:

Perfect match for salads, seafood and white fish. Also enjoyable just by the glass with some light cheese or fresh fruits such as grapes, melon or sliced green apples.