

VIENTO SUR



Chardonnay

Every year Finca Ferrer, located in Gualtallary, Tupungato, 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 character of this unique terroir.

Winemaking

100% Chardonnay.

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

Tasting Notes

Light green color with silver green edges, bright and clean. Medium/high flavor intensity on the nose. Fresh green and yellow apple aromas with citric fruits, as lime and grapefruit, with delicate notes of vanilla. After swirling the glass, the citric aromas increase, mixed with white flower and tropical fruit notes. Fresh, crispy and nicely acid in the mouth, with an elegant creaminess and soft lemon notes at the end.

Service: 8° - 10° C.

Food Affinities

Ideal match for salads, seafood and white fish with or without a light sauce, with cooked or backed vegetables. Also enjoyable just by the glass with some light cheese or fresh fruit such as grapes, melon or sliced green apple.