



PUNTO FINAL RESERVA *CHARDONNAY 2024*

Varietal Composition

100% Chardonnay.

Grapes

100% Tupungato (1.000 m.a.s.l.)

Harvest

Manual in 17kg. plastic crates.

Vineyards

With yields of less than 8 tons per hectare.

Alcoholic Fermentation

With selected yeasts in stainless steel tanks at a maximum temperature of 15°C.

Malolactic Fermentation

35% of the wine.

Aging

In oak barrels for 4 months (35% of the wine).

ANALYTICAL DATA:

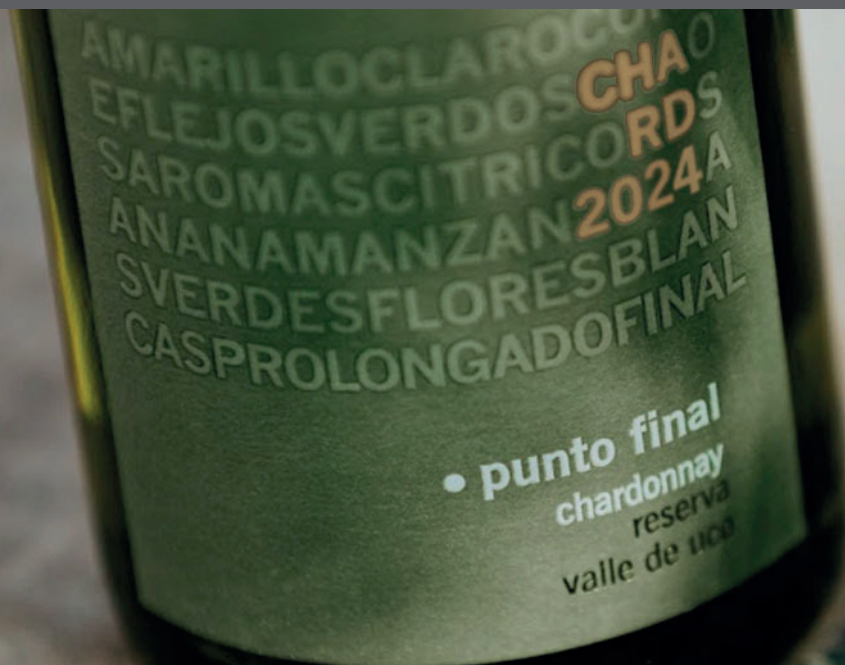
Alcohol: 13.3%

PH: 3.2

Total Acidity: 6.1 g/l.

TASTIG NOTES:

This wine to the eye is bright in colour. The nose has notes of pineapple, green apples and white flowers combined with flavours of vanilla and light toast. The palate has citrus flavours combined with butter, ginger, spices and white pepper.



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