



SALVADOR PATTI
BODEGA Y VIÑEDOS

Chardonnay

Varietal: 100% Chardonnay

Harvest:

2018. Manual en caja, durante la primer quincena de marzo.

Breeding:

30 days in stainless steel tanks, in contact with French and American oak staves.

Tasting:

Yellow-colored wine with green flashes. Pear and pineapple aromas, with light vanilla notes. In the mouth, it is long, fresh and has a good acidity. Serving is recommended between 8° and 10° C.

Alcohol: 13,30 % v/v



Tecnología en bag in box



Longer Conservation: The wine is packaged with a flexible and vacuum pack and has no contact with the oxygen. This allows to keep the wine qualities intact, up to 4 months after it is opened.



Savings: It contains 3 l of varietal wine which equals 4 bottles of 750 ml.



Environment Preservation: With a 100-times lower carbon footprint, Bag in Box causes less contamination and waste.



Convenience: Unbreakable pack, easy to carry, lighter and less room needed.

