

BODEGA FAMILIAR DON NICOLÁS

BLANCO

MAIPÚ - MENDOZA



TECHNICAL INFORMATION

Grape varieties. 60% Chardonnay, 40% Torrontés.

Alcohol. 13%

Terroir. Selection of our best plots of Chardonnay and Torrontés located in Maipú, in the extreme north of the Mendoza region. Vineyards with an average age of 30 years planted in sandy loam soils, with a large amount of stone. Manual harvest in 20 kg boxes.

Winemaking. First selection in the vineyard, followed by a second selection on the table before vinification.

Without destemming, the whole bunches of grapes are pressed. Fermentation and maceration in stainless steel tanks, at a controlled temperature of between 22-28°C for 2 weeks, with pumping over every 48 hours.

Minimal intervention throughout the process.

Ageing. Without ageing in barrels, it gains structure due to its stay in the tank for at least 3 months and its refinement in the bottles after it.



TASTING

Color. Intense yellowish-green color with golden hints.

Aroma. Fresh and elegant, with aromas of white fruits such as pear and peach. Well-balanced citrus and floral notes.

Mouth. Its freshness and minerality stand out, light but perfectly integrated. Hints of apple and apricot, which finish crisp and slightly persistent.



PAIRING

It pairs perfectly with all types of fish and seafood, light cheeses, and creamy pasta. Ideal for accompanying spicy foods and dishes with hot sauces.

