



L.A. Cetto

Reserva Privada

Chardonnay



Varietal: 100% Chardonnay

Soil:

Elevation:

Practice: 100% natural and sustainable methods and green practices.

Dry Extract: gr / liter

Appellation: Guadalupe Valley

Production: cs

Alcohol %: 14

ph:

Residual Sugar: gr / liter

Acidity: gr / liter



Tasting Notes: Greenish color with golden sparkles. Aromas of flowers, chamomile, anise, ripe and dried tropical fruits, almonds and toasted bread; with a delicate butter bottom. In the mouth it is citric, unctuous, complex, with a toasted background and firm acidity.

Vinification: Alcoholic fermentation in new barrels on its lees, sticking and malolactic fermentation.

Aging: French Barrel Oak time: 7 months

Food Pairing : Cream and butter based dishes, poultry and fish with medium sauce and mature cheeses.

Accolades

2209 W 1st Street Suite 111 Tempe AZ 85281
p. 480 557 8466 f. 480 557 0556

www.classicowines.com