

THE GRILL
Master
FAN CLUB



CHARDONNAY

100% CHARDONNAY
Selected vineyards in Cuyo.

WINEMAKING PROCESS

Manual harvesting and bulk transportation.
Destemming and grape chilling.
Pneumatic pressing and juice refrigeration.
Cold settling and Racking.
Controlled fermentation with selected yeasts
in stainless steel tanks.
Centrifuge racking.
Filtration and bottling.

TASTING NOTES

A bright yellow colored wine. Fruity, where
tropical fruits stand out. Very pleasant on the
mouth filling it with very nice fruity flavors.

FOOD MATCHES

Great complement to light pasta dishes, white
meat and seafood. Also great to be enjoyed
on its own.

DRINKING TEMPERATURE

Best served between 10° and 12° C.

