



Buenas Ondas Chardonnay

Vintage : 2009
Appellation: Caucete, Province of San Juan, Argentina
Varietals: 100% Chardonnay
Winemaker: Buenas Ondas
Certificate: ARGENCERT
Alcohol: 13%

This Chardonnay follows the successful and gently elegant style of lightly creamy/lemony, very drinkable and fresh wine already established over the last three vintages.

Fabril Alto Verde is an old, medium sized bodega owned by the Drs. Nale, father and daughter. They took the risk of certifying the vineyards and bodega organic via Argencert long before this became fashionable and have just won a prize for their passionate and pioneering approach to their wine business.

Green colour with golden glints. It presents tropical fruit aromas in the nose with exotic notes and white flowers. Voluminous, fresh, balance and nice palate in the mouth.

The grapes were pressed quickly, the juice was chilled for cold settling and fermentation was controlled and clean. Some of the wine has since been lees stirred; some has been oak age and some has undergone a partial malolactic fermentation before blending.

PH: 3.35
Total acidity: 6.5 g/l
Organic VEGAN



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