



Trilogie

Trilogie: White 2006

Tasting notes: Golden soft yellow tones in color with a nose full of exotic fruits like mango and pineapple as well as strong expression of minerals almost Sancerre like.

Very elegant and delicate bouquet of exotic fruits.

On the mouth is round and med body. This blending is very popular in Europe, and not that known in USA which makes the wine unique and very different in a positive manner.

Excellent with fish and white sauces and if you would like to try something different try it with a delicate Dessert.

Grapes: 80% Chardonnay grapes and 20% Semillon grapes

Food Recommendation: Seafood, Poultry

Cheese Recommendation: Soft Cheeses

Harvest: Grapes are picked by hand in small trays of 20kg.

Meticulous sorting is performed by hand prior to vinification in order to select the best grapes.

Vinification : After Maceration, the grapes are pressed and then fermented in temperature control stainless steel tanks at 16 degrees Celsius.

After many degustations the wine is then blended according with the winemaker standards.

No Oak is used.



Wine Notes:

Size of the vineyards: 15 hectares

Harvest: 15th February – 25th february

Location of the vineyards: Lujan de Cuyo

No Chemical or Pesticides are used.

Age of the vines: 15 years old on average

Yielding: 60 hectoliters per hectare on average.

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