

Bodega Chacra

Mainqué Chardonnay 2023

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WHITE
STILL WINE



ARGENTINA



PATAGONIA



BIODYNAMIC



SUITABLE
FOR VEGANS

TASTING NOTE

Apple, brioche, flint, pear and slate aromas with hints of apple tart follow through to a full body with gorgeous richness and depth, yet it grows on the palate. Very vertical and goes deep.

VINEYARD

Soils are mainly acidic, sandy loams and silty loams, while in the dry plain, extensive gravel mantels known as ‘Rodados Patagónicos’ or ‘Patagonian Shingle Formation’ can be found. A high iron concentration before the Río Negro produces heavy red clay soils in the “Mainqué” area.

VINIFICATION

18% in concrete eggs, 25% in stainless steel tanks and 57% in French oak barrels (12% new) for 10 months.

FOOD MATCHING

Shellfish, Oysters, lobster, prawns, salads and white meats.

SIZE	75cl
VINTAGE	2023
ABV	13%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Natural Cork
SKU CODE	L2626123
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Argentina
REGION	Patagonia
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
SKU	L2626123