

Alamos

Alamos Chardonnay 2025



STILL WINE



ARGENTINA



MENDOZA

TASTING NOTE

Of a gold-yellow color with shades of green. Alamos Chardonnay offers intense aromas of tropical fruit, citrics and attractive floral notes. Concentrated flavors of pears and figs with soft notes of vanilla and sweet spices.

VINEYARD

Intense sunlight, cool evening temperatures and mineral-rich irrigation from mountain snowmelt translate to rich wines with intense flavor characteristics.

VITICULTURE

Source from vineyards in the Valle de Uco and Lujan de Cuyo subregions of Mendoza, at elevations between 925m and 1,525m above sea level.

VINIFICATION

Alcoholic fermentation in Stainless Steel tanks for 15-18 days at 15-18°C; 18-20 days maceration. 65% partial malolactic fermentation.

SIZE	75cl
VINTAGE	2025
ABV	13%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Screw cap
SKU CODE	M5456125
COUNTRY	Argentina
REGION	Mendoza
CLOSURE	Screw cap
SKU	M5456125