

Catena

Chardonnay 2025



WHITE
STILL WINE



ARGENTINA



MENDOZA



SUSTAINABILITY
CHAMPION



SUITABLE
FOR VEGANS

TASTING NOTE

In the glass it is pale gold with a green tinge. The nose runs to citrus and pear, white flowers and peach, with a delicate note of vanilla from the barrel. The palate is where the altitude pays off: bright, cool-climate acidity underneath ripe orchard and tropical fruit, a creamy edge from time on the lees, and a clean, mineral-tinged finish.

VINIFICATION

This wine goes through a cold settling for 8-18 hours at 5-10°C. The juice is then fermented for approximately 15-25 days at a maximum temperature of 17°C. Battonage. Elevage: 10-12 months in French oak. First, second and third use barrels used.

SIZE	75cl
VINTAGE	2025
ABV	13.5%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Diam
SKU CODE	M5546125
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Argentina
REGION	Mendoza
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.2
TOTAL ACIDITY	5.5g/l Tartaric
RESIDUAL SUGAR	3g/l
SKU	M5546125