



## TRES PARA UNO BLANC DE BLANC

VARIETALS 100% Chardonnay

AGING 8 months with lees

ABV 13.3%

Ph 3.2

TOTAL ACIDITY 7.3g/L

VOLATILE ACIDITY 0.3mg/L

SUGAR <2 g/L

REGION OF ORIGIN Valle de Guadalupe,  
Ensenada

SERVING TEMPERATURE 46°F

STORAGE CAPACITY 10 years

PRODUCTION 3,000 bottles

### WINEMAKERS

Cristina Pino Villar - Spain

Daniel Lonnberg - Chile

Sergio Heras - Argentina

### VINIFICATION

Manual harvest and bunch selection. At first the alcoholic fermentation in stainless steel tanks at a controlled temperature of between 53°F – 59°F, then a second fermentation in the bottle for 3 months. Once this second fermentation is finished, it is left to rest by stirring on the lees for 8 months, achieving complex aromas.

### NOTES

It has a fine, constant and persistent bubble. With intense aromas, especially tropical and citrus fruits, accompanied by notes of bakery, butter and yeast.

In the mouth is smooth with elegant bubbles.

It is a dry wine, refreshing acidity with a full body and a great persistence.

### PAIRING

Ideal with seafood, fish, mature and fresh cheeses.