

SANTA JULIA

MENDOZA ARGENTINA

LA MANTIS

CHARDONNAY NATURAL 2024

COMPOSITION	100% Chardonnay
ORIGIN	Maipú, Mendoza, Argentina
HARVEST	Handpicked

ALCOHOL	ACIDITY	RESIDUAL SUGAR
11,45 vol	8,18 g/l	2,78 g/l

VINIFICATION

The grapes come from certified organic vineyards where environmentally friendly practices are carried out.

During its production, no external agents are added that could mask the expression of the grape variety, such as tartaric and citric acid to correct acidity or sulfur dioxide for stabilization.

The method is called Petillant Naturel, its main characteristic is that fermentation begins in tanks and when the wine reaches a residual sugar level of 23 grams per liter, it is bottled. Once in the bottle, it completes its fermentation there in contact with the native yeasts, that is, it is not clarified or filtered, which explains the characteristic turbidity of this method. The result is a wine with an extremely creamy and delicate foam.

TASTING NOTES

Color: Golden yellow.

Aroma: It is a wine that stands out for its floral aromas. Presents aromas of tropical white fruits and orange peel.

Flavor: Its acidity is refreshing and bold, of medium intensity, long and of good acidity and freshness.



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ORGANIC WINEGROWER
of Argentina