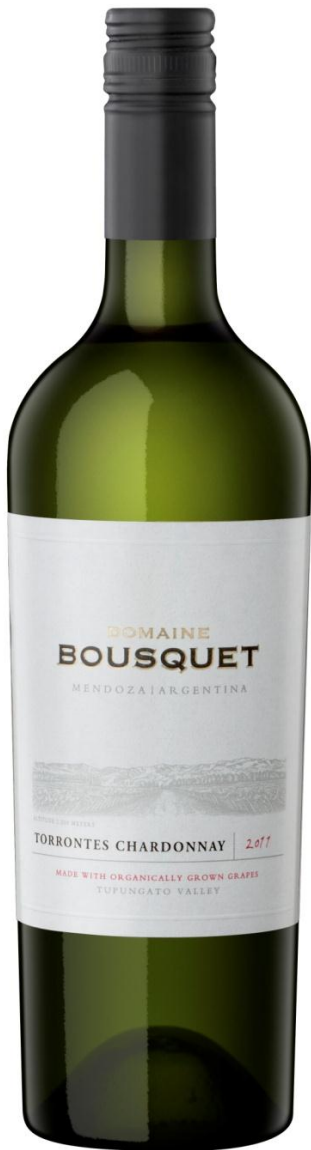


DOMAINE BOUSQUET

Naturally Elegant Wines™

TORRONTES CHARDONNAY



Varietal | 50 % Torrontes, 50 % Chardonnay

Vineyards | Tupungato, Alto Gualtallary, 1200 meters (4000 feet) above sea level.

Harvest Process | Manually on the third week of February.

Type of Soil | Gravel and sand.

Fermentation | Selected yeast. Max temp fermentation at 20°C for 25 days.

Alcohol | 13 %

Residual Sugar | 2.5 g/l

Total Acidity | 5 g/l

Ph | 3.5

Ageing | Stainless steel and 4 months of bottle aging

TASTING NOTES

Eye | Bright golden yellow color of good intensity.

Nose | Intense tropical fruits: pineapple, mango, and peach, with delicate citric and mineral hints.

Mouth | It presents an intense fruity, fresh, round and concentrated start, a good balance leading to a persistent finish.

Food Pairing | Ideal for seafood, fish dishes and cheeses.

CELLARING POTENTIAL: 4 years.

Mountain Peoples Wine Distributing, Inc.

MADE WITH ORGANICALLY GROWN GRAPES