

# ESTANCIA MENDOZA

## LA GRUPA CHENIN BLANC, TORRONTÉS



Estancia Mendoza was founded in 1980 as a federation of wine producing co-operatives. These producers join together to create synergy in the winemaking process and to get their products to the market.

They acquire state-of-the-art machinery, improved agricultural practices and optimize working methods.

**Blend:** 50% Chenin Blanc & 50% Torrontés

**Location:** Tupungato, Uco Valley, Mendoza

**Country:** Argentina

**Vintage:** 2018

**Alcohol:** 13.5% ABV

**Viticulture:** Traditional viticultural practices.

**Vinification:** This wine is unoaked.

**Tasting Note:** A ripe, peachy nose with hints of honey and roses; the palate is well balanced with refreshing acidity and clean citrus fruit on the finish.

**Food Match:** This is an ideal match for Caesar Salad.

**Altitude:** 800 MASL

**RS:** 2.7 (g/l)

**Closure:** Screwcap

**Oak:** No

**Organic:** No

**Biodynamic:** No

**Vegetarian:** Yes

**Vegan:** Yes



**CONDOR**  
SOUTH AMERICAN WINE SPECIALIST

