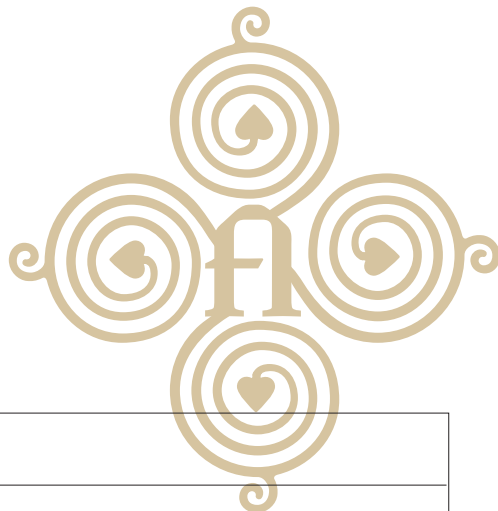


AGOSTINO INICIO

CHARDONNAY



Alcohol: 13.5%

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|----------------------------------|--|
| Vintage | 2012 |
| Variety | 100% Chardonnay |
| Grapes Origin | Our own vineyards located in Barrancas, Maipú, Mendoza. |
| Altitude | 850 meters above sea level |
| Winemaking | Carefully selected, hand-picked grapes; soft pressing; fermentation at 59°F to 61°F (15-16°C) for 17 days with addition of selected yeasts. 60% of the wine was stored in stainless-steel tanks. 40% of this wine has been aged in French and American oak barrels for 6 months. |
| Cellaring Potential | 3 years. |
| Tasting Notes | It has a deep yellow color with green hues. It has a fruity nose of pineapple, tropical fruit, peaches and honey. The palate is fresh with a lively acidity, fruity flavors and a vibrant finish. |
| Pairing | Fish and sea food, white meats, pasta with soft sauces and seasonal salads. |
| Ideal Tasting Temperature | 10°C – 12°C (50°F – 53°F). |

