

viña las perdices

PARTRIDGE CHARDONNAY



Partridge was initially created in 2009 to complement Viña Las Perdices portfolio with a new entry level line in international markets. The line managed to position itself as one of the favorites among those consumers looking for a classic and quality product.

Brand:	Vina Las Perdices
Region:	Agrelo, Luján de Cuyo, 1030 meters above sea level
Varietal:	100% Chardonnay
Color:	White
Alcohol:	13.5%
Aging:	4 months in French oak barrels (light toast)
Size:	750ml
Country:	Argentina
Winemaking Process:	We obtain the juice by pneumatic pressing. We cool the juice at 6-8 °C decanting the lees. Alcoholic fermentation by addition of selected yeasts and control of the fermentation temperature at 16-18 °C.
Temperature:	10-12°C
Food pairing:	Ideal combination with meat or dishes with spicy sauces.

TASTING NOTES: Pale green color with yellow hues. Citrus notes and a floral hint. Complex on palate, soft, with subtle flavors that recall its aging in oak.