



MARCELO BOCARDO

CHARDONNAY



VINTAGE: 2020

VARIETAL: 100% Chardonnay (Un-oaked)

ALCOHOL: 14.2 %

WINEMAKER: Marcelo Bocardo

BOTTLES PRODUCED: 10,000

CELLAR RECOMMENDATION: 3 years

SOILS: Limestone

VINEYARD: 15 years old vineyards in
Russell - Maipú
(at 2,624 ft asl)
Sustainable growth.

VINIFICATION: Manual harvest.
Fermented in small concrete
vats with indigenous yeasts.
Unfined. Unfiltered.

TASTING NOTES: Bright yellow
with green hues. On the nose,
tropical fruits and green
apple. Fresh wine with a little
sweet sensation and great
acidity. Flavors suchs as
mango, ripe melon and a
touch of vanilla.

ORGANIC CERTIFIED

PAIRINGS: Pairs well with
fresh seafood, smoky cheeses
and creamy pastas.

“A NATURAL LIVING WINE”