

# ELSA CHARDONNAY 2022

*San Rafael, Mendoza*

B O D E G A S  
**BIANCHI**  
DESDE 1928



**TASTING NOTES:** This young wine offers an attractive greenish color with intense aromas of green apple and a touch of tropical fruits. On the palate, it is very fresh, with a slight sweetness. It is a medium volume wine in tannins and structure.

**VITICULTURE:** The Chardonnay grapes come from the company's own vineyards in the Rama Caida & Las Paredes districts in the region of San Rafael, Mendoza. The blending of grapes from different plots enables added complexity, aromas and flavors. Finca Las Paredes, situated at 2400 feet above sea level, has sandy calcareous soils of alluvial origin that will transmit mineral notes to the wine. The loamy-sandy composition of Finca Dona Elsa has a greater bolder concentration with calcareous sediments that provide freshness and different mineral notes.

**VINIFICATION:** Grapes are de-stemmed, and the must is sent to the pneumatic presses through a cold-water exchanger to lower its temperature, before being placed in stainless steel tanks at 46°F. Once this process is complete, fermentation begins with selected yeasts at 59°F. After fermentation, the wine is left to rest so the fine lees settle; these are removed weekly to achieve greater complexity in the mouth. The wine then spends 3 months in the bottle.

**INTERESTING FACT:** Elsa Bianchi wines are named after Dona Elsa, the late grandmother of the current Bianchi owners, who started the winery with her husband. Her first home, a small "Casa" still sits among the vineyards that also bear her name.

**FAMILY:** One dream. One family legacy. Two terroirs. Since 1928, these three pillars have been the lasting values that have guided Argentina's Bodegas Bianchi for four generations. This family-owned winery is situated in the sub-regions of both the Uco Valley and San Rafael.

**PRODUCER:** Bodegas Bianchi

**REGION:** San Rafael, Mendoza

**GRAPE(S):** 100% Chardonnay

**SKU:** EBCD227

**ALCOHOL:** 12.9%

**TOTAL ACIDITY:** 1.5 G/L

**RESIDUAL SUGAR:** 1.6 G/L

**pH:** 3.24