



ADUENTUS

BLANC DE BLANCS 2022

WINEMAKING

Aduentus blanc de blancs is a blend of Chardonnay, Sauvignon Blanc and Chenin made made in an eclectic winemaking style. The wine is well-balanced and the moderate oak aging allows each varietal individually and in combination to shine.

TASTING NOTES

"Pale golden yellow color. Sprouting herbs, fresh grass, peach, pineapple, pear, mango, sweet melon, lavender and pepperine aromas. The wine presents in the mouth as creamy and dense with good balance of acidity and sweetness with tobacco and vanilla notes. Long and persistent finish. This wine is going to evolve complex and appealing."

Miriam Gómez
Enóloga.

WINE INFORMATION



Uco Valley, Mendoza, Argentina



Chardonnay, Sauvignon Blanc y Chenin.



Alc. 14,50% v/v | Dry wine.



6 months in French Oak barrels.



Potential aging: 5 years.



Natural cork.



White meat as rabbit, duck, pate and pasta; camembert, brie or gorgonzola cheeses. Desserts made with fresh fruits and cream.

