

Lágrima canela

BRESSIA



Variety	blend of Chardonnay and Semillón
Origin	Tupungato, Mendoza.
Altitude	1,100 meters above sea level
Vine training	high vertical
Density	4,500 plants per hectare
Aging	fermented and aged for 14 months in new French and American oak barrels.

TASTING NOTES

Color	greenish colors with golden tones lent by the new oak in which it was aged.
Nose	subtle notes of vanilla, dulce de leche and chocolate fully integrated with tropical fruits such as quince, pineapple, banana and mango.
Palate	as it is a wine that partially completed malolactic fermentation in barrel, it has a notable unctuousness and thickness on the palate that gives it elegance and length.
Alcohol	13.8 %

COMMENTS



BRESSIA
CASA DE VINOS

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