

# Crios Sustentia Chardonnay Low Alc

## THE FACTS



**COUNTRY:** Argentina

**REGION:** Mendoza

**APPELLATION:** Uco Valley

**CEPAGE:** 100% Chardonnay

**WINEMAKING:** Early harvest (during the first week of February), which allows us to obtain a must with low sugar concentration and, subsequently, a naturally low-alcohol, reduced-calories wine. Direct pressing of bunches and destemming. Fermentation in stainless steel tanks at around 12°C (54°F) with selected yeasts. 9% ABV

**ALCOHOL BY VOLUME:** 9.0%

**AGING:** 3 months in contact with its lees in stainless steel tanks

**ANNUAL PRODUCTION:** 2,500 cases (12-bot)

## THE STORY

With a strong desire to forge a legacy for her family, Susana Balbo, Argentina's first female winemaker, created CRIOS wines in honor of her children, José and Ana. The intertwined hands represent those of the three family members and also symbolize valuable tools for creation and action.

**PHILOSOPHY:** Crios has the Susana Balbo winery pillars (courage, bonds and passion for quality) at its core, and it also represents our belief in the TRANSFORMATIVE POWER OF HANDS, which allow us to weave bonds, cultivate the land, and craft each wine with love and care.

**BIOGRAPHY:** Susana Balbo: First female winemaker in Argentina

José Lovaglio Balbo: winemaker graduated from the UC Davis & Susana's son

Ana Lovaglio Balbo: a natural and nurtured female entrepreneur & Susana's daughter

## THE ADJECTIVES

**OVERALL:** Light and harmonious

**AROMAS / FLAVORS:** Tropical aromas such as pineapple, as well as notes of white flowers

**MOUTHFEEL:** Vibrant with a refreshing acidity

## THE SELLING POINTS

Naturally low-alc, low-calorie Chardonnay

**AWARDS:** 91pts James Suckling

**SUSTAINABILITY:** Certified Sustainable

**PAIRINGS:** Fish, seafood, white meats, cream-based sauces and Asian food

