



# Lágrima canela

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
Alcohol	13.8%

## 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 unctuousity and thickness on the palate that gives it elegance and length.
Harmony	harmonious and elegant



**BRESSIA**  
CASA DE VINOS

info@bressiabodega.com - www.bressiabodega.com