



MENDOZA 2009



QUITO 2009



ECUADOR 2013



CHINA 2016



FRANCIA 2017



HONG KONG 2017



Enigma

GRAPE VARIETY: 100% CHARDONNAY

MATURITY:

20% 12 months in Oak Barrel

80% Fresh Wine

COUNTRY - REGION:

San Miguel del Morro, Guayas, Ecuador

Chalky Soil

DATA ANALYSIS:

Alcohol 20° C % v/v:	13.00
Reducing Sugar g/l:	0.90 g/l
Volatile Acetic acid g/l:	0.16 g/l
TOTAL Tartaric acid g/l :	6.58 g/l
FREE SO2 mg/l:	43 mg/l
TOTAL SO2 mg/l:	66 mg/l

DESCRIPTION:

SIGHT: Wine with very bright greenish- yellow color.

AROMA: Typical aromas of the variety: pineapple, peach, coconut and honey.

TASTE: The palate is soft, elegant and creamy, with a long comfortable finish.

www.doshemisferios.com

