

Chardonnay / 2018



Sustainable wines from
Chile

VINEYARD

D.O: Colchagua Valley

Climate: Mediterranean climate, with four clearly defined seasons and significant temperature differences between day and night.

Soil: Deep and mainly clay in texture.

Harvest: The grapes were hand-harvested and selected from the third week of March onwards.

WINEMAKING

Winemaker: Santiago Margozzini

Fermentation: The whole clusters were pressed and the use of SO₂ and enzymes was avoided. Part of the must underwent alcoholic fermentation in stainless steel tanks while the rest of the must was fermented in used barrels with native yeasts to enhance the complexity and volume in the mouth.

Technical data:

<i>Alcohol</i>	: 14.0 %
<i>Residual Sugar</i>	: 3.25 g/l
<i>Total acidity</i>	: 4.52 g/l
<i>pH</i>	: 3.29

TASTING NOTES

Colour: Bright and golden-coloured.

Aromas: Intense tropical fruit notes, such as pineapple, guava and mango, along with subtle notes of honey in the finish.

Palate: Pleasant, smooth sensation on the palate with a well-rounded, creamy texture and very good acidity that lifts the wine and lends it freshness.

SERVING SUGGESTION

This wine pairs very well with creamy pasta dishes, as well as with white meat, such as chicken, rabbit or game.

