

Chardonnay / 2019



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 first week of March onwards.

WINEMAKING

Winemaker: Santiago Margozzini

Fermentation: The whole clusters were pressed for obtaining the juice. Part of it underwent alcoholic fermentation in stainless steel tanks while the rest 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>	: 4.93 g/l
<i>Total acidity</i>	: 4.58 g/l
<i>pH</i>	: 3.26

TASTING NOTES

Colour: Bright yellow color with golden hues.

Aromas: Intense tropical fruity notes, highlighting 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 a very good acidity that lends it freshness together with its nice tropical fruity flavours.

SERVING SUGGESTION

This wine pairs very well with white meat in general, such as chicken, rabbit or game. Also try with seafood and creamy pastas.

