



Origin

VARIETY (%): 100% Chardonnay

D.O: Central Valley, Chile.

SOIL: Sandy-clay soil with a depth of 1.5 metres.

VINTAGE: The grapes were harvested between 25 March and 10 April, when they had reached the peak of their aromatic potential. The clusters were harvested in the cool temperatures of night in order to maximize quality.

Winemaking

FERMENTATION: The fermentation took place in stainless steel tanks at a constant temperature of between 12°C and 16°C, thus drawing out and preserving many of the aromas characteristic of this variety.

AGEING: After fermentation, the wine was aged over its lees for three months and battonage was used to gently move it so as to increase the volume and complexity in the mouth.

TECHNICAL DATA: Alcohol by volume: 12% GL, pH 3,33, Acidity 6.04 g/L (Tartaric Acid).

AGEING POTENTIAL: This wine can be stored for up to 4 years in the right conditions.

Tasting Notes

COLOR: This is a shiny yellow wine with green hues.

AROMAS: A fresh and expressive wine, revealing minerality and tropical fruit aromas such as pineapple, papaya and mango.

PALATE: In the mouth, it is delicate, medium-bodied, well-balanced and rounded. Fresh, fruity and persistent in the finish.

Serving suggestion

Best served at a temperature of between 8°C and 10°C. This wine is attractive and easy to drink, so it can be served as an aperitif or to accompany salad, pasta, fish, white meat and even fresh fruit desserts.