







CHARDONNAY

Classic

Brilliant golden yellow color with tropical aromas of bananas, peaches and pears. Fresh and fruity with the promise of a memorable finish.

Tasting

Appearance Bright yellow color.

Aroma Delightful aromas of bananas,

peaches and pears.

Palate Elegant, fresh and long finish.

Serving Temperature 12°C / 54°F

Pairing Ideal as an appetizer, dried fruits,

spiced seafood, white meats and

vegetables.

Description

Varietal Composition 100% Chardonnay
Available format 750 ml bottle
Vineyards San Pedro Estate
Denomination of Origin Maule Valley

rellis System Vertical shoot positioning

Trellis System Vertical shoot
Soil type Sandy clay
Age of vines 10 years
Yield 14 tons/ha

Harvest date March

Type of harvest Hand selection in small cases of

12 kilos / 26 pounds

Fermentation 15 days at 15°C / 59°F

Total maceration 4 hours

Ageing Process

Vat 100% Stainless steel tanks

Oak ageing Unoaked Cellaring 3 years

Analisis

Alcohol 13% pH 3,29 Total Acidity (H_2SO_4) 4,12 gr / lt Reducing sugar 2,55 gr/lt