



VARIETY CHARDONNAY 2020 (100%)

ORIGIN Maule Valley, Chile

VINEYARDS

Vineyards located in Maule Valley, on a soft slope that reaches the Maule River. The influence of the river and the elevation (1,600 ft), determine warm springs and summers of intense light yet of moderate temperatures. These factors allow a slow maturity of the grapes leading to very particular and intense aromas.

Vineyard yield: 12 ton/ha

Harvest date: Second week of April.

TECHNICAL NOTES

Grapes were hand picked and selected, and then transported to the winery in small trays (15 kg) to protect fruit integrity. 70% of this wine was barrel-fermented in American (50%) and French (50%) oak and kept for 8 months. The remaining 30% was fermented in stainless steel at low temperatures ranging from 15°C to 17°C for preserving fruity and floral aromas characteristic of the variety.

TASTING NOTES

Intense straw-yellow color with light golden tones. Its intense aroma reminds pineapple and citric fruits along with a light toasted note proper of its oak fermentation. It keeps notes of fresh and crispy acidity in the palate, yet balanced and harmonic with a creamy texture and a persistent fruity lingering finish. Well Balnce, good acidity and freshness, spower and elegant wine. It is suitable to be consumed immediately or continue to evolving favorably for several years. ^[L]_[SEP]

SERVE Serve at 12°C. Recommended for seafood, pastas with white sauces, and white meats lightly spiced.