



ESTATE

Chardonnay 2017

VINEYARDS

APPELLATION: Casablanca Valley

The grapes for our Estate Chardonnay come from our vineyards in the Casablanca Valley, a cool climate area on the northwestern side of Chile's coastal range less than 30 kilometers from the Pacific Ocean. Pacific breezes and early morning fog, make this property ideal for producing cool climate varietals such as Chardonnay.

VINTAGE NOTES

The 2017 vintage was characterized by a mild and dry winter, followed by a very sunny and warm summer, finalized by an early harvest. As a result the vintage blessed us with wines with sophistication that beautifully balance fruit concentration, structure and depth mainly given the season's particularly low yields. 20% of the wine was fermentedated in french oak barrels and was aged between 4 for 8 months.

TASTING NOTES

This Chardonnay displays a beautiful yellow straw color with greenish hues. On the nose, it reveals intense aromas of tropical fruit such as pineapple and passion fruit, framed by light toasty oak notes. Fresh and expressive fruit, this Chardonnay has a beautiful texture and good depth. Its vivid acidity makes it a fresh and juicy wine, with a long and memorable finish.

FOOD PAIRING

Greek salad, salmon and chicken salad.

TECHNICAL INFORMATION

COMPOSITION:

100% Chardonnay

ALCOHOL:

13.5%

PH:

3.16

RESIDUAL SUGAR:

1.41 g/L

TOTAL ACIDITY:

6.21 g/L (in tartaric acid)

