

ESTATE

Chardonnay 2020

VINEYARDS

APPELLATION: Aconcagua Region

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

WINEMAKING NOTES

Grapes were picked at a low temperature and taken to the winery, where they were whole-cluster pressed. The fermentation took 10 to 15 days at 14° - 17° Celsius. 20% of the must was fermented in used French oak barrels. Since the aim was to achieve Chardonnay's characteristic fresh aroma and flavours, these wines did not undergo malolactic fermentation and were aged 6 months in French oak barrels.

TASTING NOTES

This Chardonnay displays a beautiful yellow straw colour with greenish hues. It reveals an intense aroma of tropical fruit such as pineapple and passion fruit, framed by light toasty oak notes on the nose. 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

ALCOHOL:

13%

PH:

3.36

TOTAL ACIDITY:

6.35 g/L (in tartaric acid)

RESIDUAL SUGAR:

1.7 g/L

