



WINE OF CHILE
CAMARERO
VALLE CENTRAL

VARIETAL

Description

Variety: Chardonnay
Appellation: D.O. Valle Central
Winemaker: Sergio Correa Undurraga
Bottling: Estate bottled
Alcohol: 12,5°

Vineyards and Terroir The grapes come from our vineyards located in Villa Alegre, 285 km south of Santiago, in Maule Valley. This place has a Mediterranean-like climate, where the winter rains are normal and the summers are dry, with marked range of temperatures between day and night. This allows the grapes to get ripe tannins, as well as excellent aromas and color concentration. Soils are a combination of sand and volcanic ash and the flat terrain gets and superb sunlight exposition.

Vinification The Chardonnay grapes were harvested early in the morning at middle of March. We used only the low pressure to ferment in stainless steel tanks with select yeast at temperatures ranging from 12° to 14°C during a twenty-days, period allowing the extraction varietals aromas. Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit.

Notes From Our Winemaker Our Chardonnay has a medium lemon yellow color. It is prominent aromas of pineapple and ripe peach. In the palate is balanced and its flavors remind us of tropical fruits. It has a great finish and a fresh structure. It matches appetizers, green salads, seafood, poultry and young cheeses

Recommended Serving Temperature Serving temperature between 14° - 16°C

