

A FOR 7 UNADO

DESCRIPTION

VARIETY: Chardonnay
APPELLATION: D.O. Valle Central
WINEMAKER: Claudio Gonçalves
BOTTLING: Estate bottled
ALCOHOL: 13°

VINEYARDS

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so to produce concentrated and elegant wines.

CLIMATE

The Villa Alegre region of Chile has a Mediterranean- style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and colour concentration.

VINIFICATION

The Chardonnay grapes were harvested by hand 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 bright yellow color. It is prominent aromas of banana, ripe peach and tropical fruit. In the mouth is balanced with predominance of fruits from the Tropics. It has a great persistence and a fresh harmony. It matches appetizers, green salads, seafood, poultry and young cheeses

RECOMMENDED SERVING TEMPERATURE

Between 12° - 13°C

