

Variety: Chardonnay

Region: Colchagua Valley

Blend: 85 % Chardonnay – 15 % Sauvignon Blanc

Tasting notes: Our Chardonnay displays a light yellow color, and nice pineapple and citrus aromas. In the mouth it has a perfect acidity along with peach and fruit flavours that makes it a very fresh and pleasant wine. Ready to drink now.

Vintage report: Harvested at night and taken to controlled temperature rooms, to crush the grapes at 6-8 °C. Harvest decision based on chemical analysis, aroma and flavours.

Winemaking report: It was fermented during 18 days at 14-15 °C in stainless steel tanks. Kept on fine lees for 2 months, and finally stabilized just with bentonite.

Technical data:

- Alcohol: 13,5 °
- Skin contact: 0
- Fermentation temperature / time: 15 °C for 18 days
- Maturation process / time: 100% in stainless steel tanks
- Oak type: No oak



PRODUCT OF CHILE

CHARDONNAY

Pupilla



Luis Felipe Edwards

Technical sheet :

Gencod	7 804 414 000 099
Size	75 cl
Number of bottles per carton	12
Number of cartons per pallet	50
Number of bottles per pallet	600