

Variety: Chardonnay

Region: Colchagua Valley

Blend: 90 % Chardonnay – 10 % Sauvignon Blanc

Tasting notes: Our Chardonnay displays a light yellow colour, nice papaya and citrus aromas, along a delicate touch of oak. Ripe pear and vanilla flavours in the mouth next to it's long and lively finish. Ready to drink now.

Vintage report: The Chardonnay is planted in our Pupilla farm, closer to the sea in the Colchagua Valley and 20 % of the blend comes from the renowned Casablanca Valley, where cool breezes develop intense papaya, pear and delicate mineral characters in this variety.

Winemaking report: Fermented at 14-15 °C during 3 weeks, to maintain it's fresh flavours. Part of the blend went to French oak barrels and maintained on fine lees.

Technical data:

- Alcohol: 14°
- Skin contact: 0
- Fermentation temperature / time: 15 °C – 20 days
- Maturation process / time: 40 % of the blend in French oak during 4 months.
- Oak type: French oak barrels of different brands



PRODUCT OF CHILE

CHARDONNAY

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Technical sheet :

Gencod	7 804 414 005 032
Size	75 cl
Number of bottles per carton	12
Number of cartons per pallet	50
Number of bottles per pallet	600