

# VISTAMAR

Cool Intensity



## BRISA

### Chardonnay 2017

#### Appellation of Origin

##### Central Valley

This valley is characterised by a temperate, Mediterranean-type climate with a huge temperature range. The soils vary from loose sand to clay, with variable conditions as regards stone content, humidity and altitude.

#### Harvest and vinification information

This wine combines the great expression of aromas and flavours of grapes that come from different microclimates in the Central Valley, obtaining a fresh, smooth and very fruity wine.

#### Description of the wine

**Colour:** pale, shining yellow.

**Aroma:** clean and fruity, with predominance of ripe pears and delicate citrusy notes.

**Flavour:** fruity, fresh, rounded and enveloping.

**Serving temperature:** 8-10°C.

**Food match:** chicken or turkey, crustaceans au gratin and fish with creamy sauces.



Winemaker Director: Irene Paiva

#### Analysis

**Alcohol:** 13%

**pH:** 3.11

**Total Acidity:** 5.74 g/L tartaric acid

**Residual Sugar:** 7.31 g/L.