

Enjoy Simplicity*







Chardonnay

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.

Winemaker Director: Irene Paiva

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.



makes the simplest moment unique and unforgettable.

CHARDONNAY

Wine of Chile

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.

Analysis	2016
Alcohol:	12.5%
pH:	3.3

Total Acidity: 4.21 g/L Residual Sugar: 5.87 g/L

