



Denomination of origin

Origin	Curicó and Maule valleys (Central valley, Chile).
Vintage	2021
Variety composition	100% Chardonnay
Yield	Between 12 and 16 tons per hectare
Harvest date	Early march

Winemaking

The grapes were harvested in the low temperatures of night-time to avoid oxidation. Then they were briefly pressed and the grape juice was cleaned by settling in stainless steel tanks prior to the onset of the alcoholic fermentation. This took place over a period of 15-20 days at a temperature of around 14°C, which enabled the varietal typicity to be retained. The alcoholic fermentation took place in contact with oak and this contact continued for a month post-fermentation. Finally, malolactic fermentation was avoided with the aim of retaining the wine's refreshing acidity.

Tasting notes

Color	Pale yellow with greenish hues.
Nose	Intense, clean and fresh aromas with upfront notes of bananas and peaches, intermingled with hints of toast.
Mouth	Smooth, balanced and refreshing.

Pairing

Shellfish, indian food, pasta dishes and salad.

Service temperature

10 – 12° C

Chemical analysis

Alcohol	13°
pH	3,28
Total acidity	6,92 g/L
Residual sugar	3,03 g/L