



#### Denomination of Origin

<b>Origin</b>	Maule Valley vineyards. Curicó, VII region, Chile (Central Valley)
<b>Vintage</b>	2021
<b>Varietal composition</b>	100% Chardonnay
<b>Yield</b>	Between 18 and 20 tons per hectare
<b>Harvest date</b>	Beginning of March

#### Winemaking

Upon reaching the winery, the grapes are immediately processed and separated into first juice (free run) and second juice (press), with the option of combining them later in the final blend. Afterwards, the juice—both free run and press—is cleaned and inoculated with selected yeasts. Fermentation is carried out for 15 days in contact with oak, at controlled temperatures not exceeding 15°C. This allows for the conservation and development of aromas typical of the variety.

#### Tasting notes

<b>Color</b>	Clean pale-yellow.
<b>Nose</b>	Tropical aromas such as peach, pineapple and banana hints combined exquisitely with sweet vanilla notes.
<b>Mouth</b>	The fresh-fruit sensation is enhanced by the wine's perfect acidity, which balances sweetness and gives a long pleasing finish.

#### Pairing

Chicken, pork, duck, game birds and pastas.

#### Serving temperature

10 – 12° C

#### Chemical analysis

<b>Alcohol</b>	12,9%
<b>pH</b>	3,28
<b>Total acidity</b>	6,48 g/L
<b>Residual sugar</b>	3,10 g/L