Chardonnay

YEAR 2015
D.O. Colchagua Valley
ALCOHOL 13.5%

CLIMATE CONDITIONS
Colchagua is located in the central part of Chile. It exhibits a semi-arid Mediterranean climate with a winter-only rainfall pattern. During the growing season, we have warm and dry days and pleasantly cool nights as a result of cold breezes coming from the Andes Mountains. Colchagua has also a cool influence from the Pacific’s Humboldt Current which lowers temperatures in the coastal areas of the valley. This leads to warm days with ample sunlight and dry conditions, allowing for a slow ripening period.

VINIFICATION
Fermentation temperatures between 15ºC and 16ºC.

FINNING AND FILTRATION
Once the blend is made, the wine is clarified and stabilized in cool temperatures, and later filtered. The wine then is filtered sterile by membrane filter to ensure the microbiological stability.

AGING
25% of the wine matures for 3 months in American oak barrels.

FOOD MATCHINGS
As an appetizer, fish and pastas.

WINEMAKER’S NOTES
This Chardonnay has a pale yellow color and aromas of tropical fruits like mango and citric fruits like grapefruit. It presents a balanced palate with pleasing acidity and a persistent finish.