



- **Apellation:** *Central Valley*
- **Composition:** *100% Chardonnay*
- **Alcohol:** *12.5 %*
- **pH:** *3,45*
- **Residual Sugar:** *4,60 g/l*
- **Total Acidity:** *5,90 g/l*

SOIL

According to geologists, this area was once part of the ocean which is why there have been high levels of calcium and minerals found in the vineyards that gives a particular touch to the grapes.

CLIMATE

Chile's Mediterranean climate combines the warm, dry summers and cold, rainy winters that are ideal for vines. The reciprocity between the effects of the Pacific Ocean and the Andes Mountains give as a consequence a growing season with sunny days and cool nights which create a precise temperature oscillation.

HARVEST

This season had different natural events with great incidence in the development of the vineyards and the harvest.

It was a very technical season, which means, that the winemakers were tested in their experience and knowledge. The winter was very low in terms of rainfall, with rain only in June and July, then a heat wave in January, that accelerate the maturity process and concentration of the grapes, and then big fires in the summer months before the vintage started.

After finishing the harvest and the vinification process, the global evaluation of the wines let us confirm that we achieved the high quality that we were looking for.

WINEMAKER NOTES

An intensity aromatic and highly refreshing wine that opens with notes of mango, melon and honey with vanilla notes. The palate is rich smooth and balanced.

FOOD PAIRINGS

Perfect when paired with shellfish or creamy risotto. Best enjoyed at 12°-14°C.