

# ANAKENA

## CHARDONNAY 2016



- **Apellation:** *Wine of Chile*
- **Composition:** *Chardonnay 100%*
- **Alcohol:** *13.5 % vol.*
- **pH:** *3,36*
- **Residual Sugar:** *4,42 g/l*
- **Total Acidity:** *5,59 g/l*
- **Cellaring:** *Enjoy now*

### 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 good temperature oscillation that the grapes need in order to develop ripe tannins and intense color.

### HARVEST

Lower temperatures in spring and higher than average rainfall during harvest, resulted in an early start to this very challenging vintage. As an early harvest, the conditions gave us overall small to normal berry sizes giving excellent flavour concentration and structure to the wine.

### WINEMAKER NOTES

An intense wine that opens with notes of mango and melon. The palate is rich smooth and balanced.

### FOOD PAIRINGS

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