



Product Information

Area : Curico
Wine style : White
Varietal : Chardonnay
Style : Dry
Alc (%) : 13.2

Description

TASTING NOTES

Straw yellow with greenish tints. At first, it is fresh and reminds us of pineapple and pear, but also complex notes of exotic fruits like banana and papaya and some soft tones of lemon. A juicy and fresh wine with a balanced acidity.

Food Matching Soft white meats, seafood, pastas and soft cheese

Grape Variety Chardonnay

Terroir/Vinification

Climate Good climatic conditions of the valley along with the influence of the Maipo river make it the ideal climate to grow Zinfandel. Peteroa is located 200kms South of Santiago. The climate is Mediterranean and is highly influenced by the Pacific ´s anticyclone. The annual precipitation is of 600 millimeters and happens mostly during the winter. The summers are usually warm, with a big amount of solar light and cold nights which allow us to have high quality grapes. The proximity of the Mataquito River, which is bordering our 70 year old vineyards, creates a microclimate and balances the temperature. Harvest Carrying the best handpicked grapes on the second week of March. Vinification Grapes were destemmed and pressed; hyper oxygenation technique; clean fermentation at low temperatures; selected yeasts; once the fermentation is finished, the wine was worked on its fine lees (" sur lies ") to give a greater volume in the mouth; without malolactic fermentation. Acidity 4.83 g/IPH 3.34Residual sugar 2.34 g/l