

CHARDONNAY

A juicy and fruity wine, big in flavors, with a smooth creamy texture, well balanced acidity, and a subtle touch of oak that complements the fruit freshness.



D.O CURICÓ VALLEY



8 MONTHS/50%



LIMITED PRODUCTION

Los Carros Vineyard



Our vineyard Los Carros is located next to our wine cellar, and very close to the south bank of Teno River, in Curicó Valley.



Mediterranean climate and soils of volcanic and alluvial origin, where exist optimal conditions for growing white varieties such as Chardonnay in the coldest areas.



WINEMAKER'S NOTES

The grapes are hand-picked very early in the morning. Once in cellar, the complete clusters are pressing, to extract the juice more carefully. The clean juice is inoculated and fermentation is controlled at between 12° and 14°C. Once the fermentation begins, 50% of juice is racked to barrels for complete the process and continue there for 8 months until final blend.



*Most important awards obtained by the last 3 vintages



SERVE AT: 12-14°C / 52-58°F



GRILLED AND SMOKED FISH, SALMON, WHITE MEAT, PASTA, SALADS.



KEEPING POTENTIAL: UNTIL 3 YEARS