

MARCHILE



Country: Chile

Appellation: Curicó Valley

Variety: Chardonnay

Vintage: 2022

Alcohol: 13.5°

Harvest

The grapes were harvested during March when they reached their maximum expression.

Winemaking

Fermented with selected yeasts in stainless steel tanks during 10 to 15 days with controlled temperature between 14° to 15° C

Tasting Notes

Bright yellow color. On the nose we can feel fruit aromas such as pineapple, pear, and papaya. On the palate displays a full flavor with excellent balance and pleasant acidity. Soft and fruity finish.