





Country: Chile

**D. 0:** Valle de Curicó

Variety: Chardonnay

Vintage: 2023

Alcohol: 13,5°

## Harvest

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

## Vinification

Fermented with selected yeasts in stainless steel tanks during 10 to 15 days with controlled temperature between  $14^\circ$  to  $15\,^\circ\mathrm{C}$ 

## **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.