



## Chardonnay

D.O. Central Valley

**GRAPE:** Chardonnay

**ALCOHOLIC DEGREE:** 13,0% Vol.

**CURRENT VINTAGE:** 2018

**VINIFICATION:**

Alcoholic fermentation between 14 ° to 15 ° in stainless steel tanks.

**CLEANING AND FILTERING:**

Once the mixture is ready, the wine is smoothly rinsed and stabilized at low temperatures, as long as necessary.

**PAIRING RECOMMENDATION:**

Salmon, Pork or Grilled Birds are faithful companions of this good Chardonnay.

**WINEMAKER:**

JOSE TOMAS CORREA LISONI

**TASTING NOTES FROM WINEMAKER:**

Golden yellow color. On nose the notes of tropic fruits stand out, like pineapple and mango, plus an interesting touch of fresh apple. The palate is soft, but with a body present. Acidity is very low, a wine that is recommended to drink cold on spring evenings