

# CHARDONNAY

Wine  
Chardonnay

Vintage  
2006

Grape  
Chardonnay

Valley  
Maipo valley

Harvest  
Hand picked in 450 Kg. bins

Alcoholic Fermentation  
between 10 to 18 days at 14 -17°C

Aging Process in Barrels  
Not Applicable

Aging Process in Bottle  
Not Applicable

Tasting Notes

Color

Pale yellow, shiny, hints of greenish tones

Aroma

Intense such as Grapefruit, melon and gooseberry aromas,  
typical of the variety

Palate

Tasty, good volume with a light and sweet finish

Food Pairings

Ideal with fish, sea food and mild cheese

Cellaring potential

Best during the first 2 years kept at 10-12°C

