



AROMO BARREL SELECTION THE WHITE

Chardonnay 100%
Maule Valley
2019



Vineyards, Vinification and Aging

The previously selected grapes were handpicked during the morning hours only in efforts to keep their temperature low. The clusters were then taken to the press, cooling and destemming them. 40% of the grapes were cold macerated. The free-run wine was separated by applying gentle pressure.

The juice was transferred to stainless steel tanks, where it was clarified before being inoculated with select specific yeast strains. 30% was then poured into French oak barrels and the remaining 70% was transferred to American oak barrels for alcoholic fermentation to take place.

The wine was aged sur lie in barrels for 4 months, The total barrel aging time was 6 months, after which the proteins and tartrates were stabilized by lowering the wine temperature to -4° C (24,8°F)

Prior to bottling, the wine was subject to a very fine filtration process.

Tasting Notes

Color: Amarillo con toques verdes, brillante.

Nose: A pleasant nose loaded with tropical fruit, especially bananas, complemented by honeyed and mineral touches..

Palate: Balanced acidity with notes of ripe fruit, honey and vanilla.

Analysis

Alcohol: 13 % vol.

Residual sugar: 1,62 g/L

Total acidity: 5,89 g/L in C4 H6O6

PH: 3,22

Logistic Information

Bottle capacity: 750 ml - 25,36 OZ FL

Bottles per case: 6

Gross weight per case: 10 kg

Cases per pallet: 1,0 m x 1,2 m = 11 x 9 = 99 cases