



AROMO VARIETAL

Chardonnay 100%

Maule Valley



Vineyards, Vinification and Aging

Yield: 14.000 – 18.000 kg/ha.

Date of Harvest: Second and third weeks of March.

Cold Maceration: No.

Fermentation: With select yeasts at a temperature between 14°C and 16°C.

Fermentation Time: 16 to 25 days.

Protein Stabilization: test OK.

Tartrate Stabilization: The wine was kept at –4°C for 5 days.

Tasting Notes

Color: Pale yellow with green sparks.

Nose: Refreshing citrus aromas with tropical fruit notes.

Palate: Fresh and well-structured, with a markedly varietal character, medium tones and persistence, and a pleasant finish.

Analysis

Alcohol: 13 %vol.

Residual Sugar: < 4.8 g/L

Total Acidity: 5.5-7.0 g/L in C4H6O6

PH: 3.20-3.30

Logistic Information

Bottle capacity: 750 ml

Bottles per case: 12

Gross weight per case: 14,5 kg.

Cases per pallet: 1,0 m x 1,2 m= 14x5 = 70 cases