



2015 Chardonnay Alto Maipo-Chile



PRODUCTION

2015, Production of 5 Barrels {120 cases}

- » **Bottling date:** March 2016
- » **Market Launch:** not yet decided.



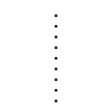
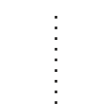
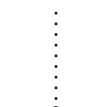
ANALYSIS

Alcohol	13.5	% vol
Dry Extract	24.9	g/l
Residual sugar	2.2	g/l
Total acidity	5.4	g/l (c4h6o6)
PH	3.4	-



TASTING NOTES

- » **Colour:** clean golden colour
- » **Nose:** Concentrated, mandarin notes and almond paste aromas.
- » **Palate:** Ample, rich and well balanced. Pear and spice notes with a nice minerality in the finish.



WINEMAKING

» **Average vineyard age:** 23 years. 100% hand picked harvest
There is a manual selection of grapes in the vineyard and then at the cellar.

Closed pneumatic pressing. The alcoholic and malolactic fermentation is made in French barrels, (20% new).