

Chardonnay

VINTAGE	2019		
TASTING NOTES	<p>Our Chardonnay is bright, clear golden yellow in color, with medium body. The delicate nose is reminiscent of white flowers with subtle tropical fruit notes of pineapple and passion fruit. The mouth is slightly creamy from the 20% wine aged in French barrels, giving it a more persistent and classy finish.</p> <p>Pairing: It goes goes remarkably well with fatty fish, seafood au gratin, white meats, and semi-ripe cheeses.</p> <p>Aging potential: 2 years. Serve 10°C.</p>		
VARIETY	100% Chardonnay		
APPELLATION	Maule		
VINEYARD	15-year old clonal vineyards trained in VSP system. 20 km from the ocean in an area with good ventilation. The ripening cycle is slow, with moderate temperatures.		
CLIMATE	Mediterranean climate with ocean influence, with temperatures ranging between 8 and 12°C in winter and 18 and 29°C in summer. Annual precipitation: 500 mm.		
SOIL	Red clay in alluvial deposit layers with a granite matrix from the coastal range.		
HARVEST	Mechanized night-time harvest. Harvest in two phases 10 days apart from each other, beginning the first week of March.		
FERMENTATION	Fermentation in stainless steel tanks at an average temperature of 12°C.		
AGING	Sediment removal during decantation and fine lees during post-fermentation. 20% fermented in 600-liter French oak barrels.		
ALCOHOL	PH	ACIDITY	SUGAR
13,5	3,25	4,2	1,24

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Limited Edition

