



HONOR



ENTRY LEVEL

DESCRIPTION

VARIETY: Chardonnay
APPELLATION: D.O. Valle Central
WINEMAKER: Claudio Gonçalves
BOTTLING: Estate bottled
ALCOHOL: 13°

VINEYARDS

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

CLIMATE

The Villa Alegre region of Chile has a Mediterranean-style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and color concentration.

VINIFICATION

The Chardonnay grapes were harvested at first of march. The must is fermented in stainless steel tanks with selected yeasts at temperatures ranging from 12 to 14°C during twenty days. Prior to bottling, the wine is stabilized and filtered carefully to keep all the fruit.

NOTES FROM OUR WINEMAKER

Our Chardonnay has an intense yellow color. The wine features aromas of gooseberries fruit, with hints of peach and lemon. The finish is crispy and fresh with good balance. It matches appetizers, fresh or cooked seafood green salads and young cheeses.

RECOMMENDED SERVING

TEMPERATURE Between 12° -13 °C

