

# Espuelas

WINE OF CHILE



## Chardonnay

### Tasting Notes:

It has good intensity on the nose with notes of tropical fruits and pear. On the palate, is soft and supple with nice acidity and fresh finish.

### Vinification / Winemaking process:

The grapes for this wine are hand-picked during March. Once harvested, the grapes are crushed, cooled to avoid oxidation and then pressed. Fermentation takes place at low controlled temperatures (12-14°C) in stainless steel tanks during 25 days, where it is always protected from air contact.

### To serve / combine with:

Ideal wine as an appetizer and to accompany salads, seafood and fish.

Vintage: 2016

Content (liter): 0,75

Alcohol Strength: 13,0%

pH: 3,39

Residual Sugar: 2,84

