

Espuelas

WINE OF CHILE

Chardonnay

Variety: Chardonnay
Vintage: 2022
Bottle size: 750 ml
Region: Central Valley

Country: Chile
Alcohol: 13%
Total Acidity: 5.7 g/l
Residual Sugar: 4 g/l
pH: 3.4

Tasting Notes

Golden-yellow in color with and intense aromas of tropical fruits and pears. Smooth and flexible on the palate with good acidity and a refreshing finish.

Vinification

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.

Pairing Suggestion

Enjoy with fatty fish such as salmon, as well as with shellfish and salads.

