



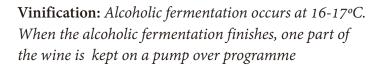


CHARDONNAY 2022

Valley: Colchagua

Variety: Chardonnay 100%

Alcohol: 14%



Finning and filtration: Once the wine has been blended it is clarified, then under goes cold stabilisation and then later filtered through soil. On the botling line it is filtered again through a sterile sheet and a membrane to ensure that it is microbiologically stable.

Aging: Aged in American and French oak barrels for 6 months

Food Matchings: White meats and fish, especially salmon.

Winemakers notes: This Chardonnay has a pale yellow colour. On the nose it is complex with citrus and tropical fruit aromas balanced again stwoody notes. On the palat eit has good acidity and an excellent finish

