



VIÑA
QUINTAY



Clava Chardonnay 2017

COMPOSITION:

CHARDONNAY 100%

HARVEST INFORMATION:

D.O.: CASABLANCA VALLEY

DATE: FIRST HALF OF MARCH

YIELD: 10 TON/HA.

HARVEST TYPE: MANUAL HARVEST

WINEMAKING:

STEMMING: 100%

FERMENTING PERIOD: 15 DAYS

FERMENTED IN: STAINLESS STEEL TANK.

AGING IN LEES: NO

AGING: NO

TASTING NOTE:

GOLDEN YELLOW WINE AND EDGING, BRILLIANT AND TRANSLUCENT. NOTES OF DEHYDRATED PEACHES, HONEY AND SOME PEAR PREDOMINATE IN THE NOSE. OF MEDIUM BODY AND PERSISTENCE, FRESH AND REFRESHING. JUICY ACIDITY IN THE MOUTH WITH HUES OF WHITE PEACH, MILDLY MINERAL. IDEAL TO PAIR WITH FISH IN CREAMY SAUCES AND SEAFOOD. RECOMMENDED SERVING TEMPERATURE 10-12°C.

ANALYSIS:

ALCOHOL: 13% (VOL. /VOL.)

PH: 3.3

TOTAL ACIDITY: 6.2 G/L EXPRESSED IN TARTARIC ACID

RESIDUAL SUGAR: 2.5 G/L