



VIÑA  
QUINTAY



## Clava Chardonnay 2018

### COMPOSITION:

CHARDONNAY 100%

### HARVEST INFORMATION:

**D.O.:** CASABLANCA VALLEY  
**DATE:** SECOND HALF OF MARCH  
**YIELD:** 10 TON/HA.  
**HARVEST TYPE:** MECHANICAL HARVEST

### WINEMAKING:

**STEMMING:** 100%  
**FERMENTING PERIOD:** 15 DAYS  
**FERMENTED IN:** STAINLESS STEEL TANK.  
**AGING IN LEES:** NO  
**AGING:** NO

### TASTING NOTE:

PALE YELLOW WINE, BRIGHT AND TRANSLUCENT COLOR. ON THE NOSE, DEHYDRATED DAMASK NOTES STAND OUT. PERSISTENCE AND MEDIUM BODY, FRESH AND REFRESHING. IN THE MOUTH IS UNTUOUS AND RICH ACIDITY. IDEAL TO MATCH FISH, PARMESAN CHEESE OR LIGHT CHEESES. RECOMMENDED SERVING TEMPERATURE 10-12°C.

### ANALYSIS:

**ALCOHOL:** 13.4% (VOL. /VOL.)  
**PH:** 3.5  
**TOTAL ACIDITY:** 7.0 G/L EXPRESSED IN TARTARIC ACID  
**RESIDUAL SUGAR:** 2.0 G/L