



### CHARDONNAY COLCHAGUA VALLEY 2024

Harvest began in mid-March. The grapes were gently pressed at the winery, and the juice was clarified before undergoing fermentation in stainless steel tanks at temperatures between 15° and 17°C for approximately 15 days. The wine was then aged on its lees for 3 months before being softly filtered prior to bottling.

### WINEMAKER'S NOTES

A bright yellow wine with intense golden-yellow hues. It presents aromas of pineapple, peach, and banana, complemented by floral and subtle herbal notes. On the palate, it has a well-balanced acidity, making it juicy and refreshing.

### FOOD PAIRING

Ideal with creamy pasta dishes, seafood-stuffed pasta, grilled or pan-seared fish, white meats, risotto, and salads with white meats.

### TECHNICAL INFORMATION

Composition: Chardonnay

Alcohol: 13%

pH: 3.4

Residual Sugar: 2 g/L

Total Acidity: 5.8 g/L

