

VALDIVIESO

OF CHILE

VALLEY SELECTION

CHARDONNAY 2015 - \$19.99 Consignment

APPELLATION

D.O Valley of Leyda

Varietal

Chardonnay 100%

Origin

The vineyards are located in one of the coldest areas of Leyda Valley. Due to its proximity to the sea, the coastal fog is more prolonged during the day exerting all the coastal influence of the valley. Under these conditions the fruit ripens slowly, maintaining its natural acidity and the delicate citrus aromas of Chardonnay.

Harvest

Harvest by hand. First week of April.

Winemaking

The clusters go through a meticulous selection. Then they are pressed directly. 50% of the volume is fermented in stainless steel tanks, and the other 50% is fermented in French oak barrels.

Malolactic fermentation does not occur.

The wine has a guard of 12 months in barrels of French oak (50%) and tanks of stainless steel (50%).

Tasting Notes

Yellow color with green tints and slight golden highlights. High aromatic intensity of citrus fruits, lemon and grapefruit peels blend with aromas of tropical fruits and light toasted notes. Lively and refreshing, where citrus flavors fill the palate. Unctuous, sweet and long finish.

Recommendation: The screw cap keeps the characteristics of the wine intact. To enjoy its freshness today or wait 4 years to develop the elegance that only comes with the years.

Service and Accompaniment Recommended

Ideal company of white meats like chicken, turkey, semi-fatty fish and soft seafood like crabs, oysters and shrimp. Serve at 10 ° C.

