



## CLASSIC CHARDONNAY-GEWÜRZTRAMINER

### Appellation:

Central Valley (Chile). Our fruit is sourced from the Curicó and Maule growing region.

### Climate:

Temperate climate with defined seasons. In the ripening season there are temperature differences of up to 15-20°C between day and night, with a mild average. This provides optimal conditions for fruit concentration, fine smells development and balanced acidity.

### Soil:

Clay and limestone. Mostly sandy, well drained soils.

### Vinification:

The grapes are picked at two different times to ensure different and complementing components for the blend. The grapes were pressed in a pneumatic press and fermented at low temperature of 15°C to secure freshness and the full aromatic expression. They were kept over lees for 45 days in order to improve mouth feel and structure.

### Product Description:

This rich blend captivates with its soft but consistent structure. Expressive aromas of white jasmine flowers and sweet fruit like pear, apricot and melon and lime. In the palate it has the freshness of the Gewürztraminer and the longer palate and mouth filling sense of the Chardonnay.

### Serving Suggestion:

This wine matches with grilled fish and seafood, quiches, pasta with white sauces, salads and fresh fruit based desserts.

**Serving Temperature:** 8 - 10°C

### Technical Information:

Varieties: Chardonnay 50%, Gewürztraminer 50%  
 Alcohol: 12,5°  
 Total acidity: 5.0 g/l (Tartaric)  
 Residual sugar: 3,68 g/l