

Alpaca



GREAT WINE, GREAT TIMES.

CHARDONNAY

VARIETY

Chardonnay.

ORIGIN

Central Valley, Chile.

WINEMAKING

Once they reached the winery, the grapes underwent a cold prefermentative maceration (10°C) for 4-6 hours. Then they were pressed and the must obtained was cold settled at a low temperature. Once the juice was clear, it was inoculated with selected yeasts to kick-start the alcoholic fermentation, which took place over a period of 15-20 days at temperatures below 16°C. This form of vinification is intended to conserve and develop the typical varietal aromas like pineapple, peach and banana.

TASTING NOTES

Appearance: Yellow with golden hues.

Nose: Intensely tropical. Pronounced notes of pineapple and peach along with subtle hints of vanilla and banana.

Palate: It is notable for its freshness and fruity flavour. It has balanced acidity and a pleasant sweet note that contributes a long and silky finish.

Serving temperature: Between 10-12°C.



PAIRING

Chicken, duck, game birds and pastas.

