



VENTISQUERO

Challenging Spirit



CLÁSICO

CHARDONNAY 2018

VINEYARD

Variety: 100% Chardonnay

D.O: Central Valley.

Soil: Sandy-clay with a depth of 1,5 metres.

Vintage: The 2018 harvest was characterized by average temperatures at the beginning of the season, which were kept with very cool nights until the time of harvest, allowing a long and slow maturity of the grapes.

Harvest: The grapes were harvested between 07 March and 02 April, when the grapes had reached the peak of their aromatic potential.

WINEMAKING

Fermentation: The must went through a fermentation in stainless steel tanks at a constant temperature of between 12°C and 16°C, which enabled the fruit aromas typical of the variety to be drawn out.

Ageing: Once the fermentation was finished, 30% percent of this wine was allowed to rest for four months in french oak barrels and then 6 months in the bottle.

Technical Data:

Alc/Vol: 13.0% G/L

ph: 3.58

Acidity: 5.37 g/L (Tartaric Acid).

Residual Sugar: 3,41 g/L

Ageing potential: This wine can be stored for up to 4 years in optimum conditions.

TASTING NOTES

Colour: Bright, pale yellow with green tones.

Aromas: The nose is expressive, fresh and mineral, with prominent aromas of tropical fruit, such as papayas, mango and pineapple.

Palate: This is a delicate, well-rounded wine with medium body. The finish is fresh and fruity with good persistence.

SERVING SUGGESTION

Best served at between 8°C and 10°C. Easy to drink, this wine pairs well with salads, pasta, fish, white meat and fruity dessert or as an aperitif.