



VENTISQUERO
Challenging Spirit



CLÁSICO

Chardonnay 2019

VINEYARD

Variety: 100 % Chardonnay.

D.O: Central Valley.

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

Vintage: Year of high temperatures in January, allowing the fast maturity of the grapes. After the temperatures slightly dropped in February, in March the temperatures remained medium to high, however, the acidity remained high obtaining fresh and aromatic wines.

Harvest: The clusters were harvested between 12 and 14 March, when their organoleptic qualities, aromas and tannins were at their best.

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: 12.0 % CL

pH: 3.26

Acidity: 5.87 g/L (Tartaric Acid).

Residual sugar: 3.00 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.