



VENTISQUERO  
*Challenging Spirit*



# CLÁSICO

## Chardonnay 2020

### VINEYARD

**Variety:** Chardonnay 100%.

**D.O:** Central Valley.

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

**Vintage:** Year of high temperatures during January which accelerated the maturity of the grapes. Across February and March, the temperatures remained medium to high, having an early harvest compared to a normal year by around 10 to 12 days. However, the acidity levels remained high producing fresh and aromatic wines.

**Harvest:** The clusters were harvested between 25 February to 14 March, when the grapes had their greatest aromatic potential. The clusters were harvested overnight and then transported to the winery, preserving the quality and character of the variety.

### 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% GL

ph: 3.29

Acidity: 5.93 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.