



## Chardonnay

### Vinification & Ageing

Hand-picked and fermented in French oak barrels, it was then barrel-aged over its fine lees for 8 months. Only 10% of the wine underwent malolactic fermentation. After bottling this wine was aged for at least 3 additional months before release.

### Tasting notes

This Whole cluster pressing Chardonnay was fermented and aged in French oak, richly in texture, mix notes of peach and pineapple with vanilla and butter scotch aromas.

#### ANALYTICAL DATA

Alcohol	14.2	% by vol.
Total Acidity	6,54	g/L (Tartaric)
Volatile Acidity	0,45	g/L (Acetic)
pH	3.3	
Residual Sugar	2.8	g/L

Analytical data may vary from one lot to another.

### Winery:

San Esteban, Los Andes, Chile

### Winemaker:

Horacio Vicente Mena

### Main Export/Distribution:

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