



AMPAKAMA

CHARDONNAY

With a greenish yellow tone, it blends aromas of ripe banana, pineapple, melon, apple and citrics, in harmony with its fruity, creamy and persistent character. This wine is elegant and attractive, an ideal accompaniment to fish, sea food and pasta with white sauce. The serving temperature is 10° C.

Year: 2010.

Date of harvest: February, second fortnight.

Conduction: espalier system.

Irrigation: by dripping with meltwater from the Cordillera de los Andes.

Harvest: manually, in boxes.

Maceration: direct pressing at a low temperature.

Varietal: 100% Chardonnay.

Analytic data

Alcohol: 13.9° Gl.

Total acidity: 6.40 g/l.

Residual sugar: 4g/l

Dry extract: 23.96 g.

Production: 6.000 cases x 12 bottles.