



## PARQUE CHARDONNAY

<b>Country of Production</b>	Chile
<b>Region of Production</b>	Colchagua Valley
<b>Wine maker</b>	Alfonso Duarte
<b>Wine Colour</b>	White
<b>Alcohol</b>	14.%
<b>Grape Variety/Varieties</b>	Chardonnay 100%
<b>Tasting Note</b>	Yellow brilliant colour wine with golden notes, intense aroma, touches of banana, apricots, melon and pineapple and essences of vanilla and caramel. On the palate has a pleasant acidity with a medium body and lasting finish. Ideal to accompany fresh cheese, seafood, fish and white meat. Serve between 7 and 10°C.
<b>Viticulture</b>	VSP (Vertical Shoot Position) with a production of 8,000 Kgs/Ha.
<b>Vinification</b>	Separation of the wine from the press, reductive winemaking, fermentation at low T°, post fermentation stirring of the less.
<b>Residual Sugar Level</b>	2,31 g / l
<b>Total Acidity</b>	5,39 g / l
<b>Oaked/Unoaked</b>	15%Oaked
<b>Bottle Size(s) Available</b>	75 cl
<b>Closure</b>	Screw Cap

