

SANTA TIERRA

Chardonnay

2018

Tasting Notes:

Yellow colour. On the nose, lively, with notes of tropical and apricot fruits. On the palate, good acidity and a touch of banana. Lingering finish.

Blend:

100% Chardonnay.

Origin:

100% grapes from our D.O Colchagua Valley vineyards
Produced and bottled in origin.

Vinification:

Hand sorting of bunch before crushing. Crushed and then run off after 24 hours. Alcoholic fermentation in stainless steel tanks for 15 days at 14°C to 15°C. Lees work in the tank.

Ageing:

10% of the Chardonnay aged for 3 months in French oak barrels.
90% in stainless steel tanks.

Food Pairings:

This refreshing wine will go perfectly with most fish dishes, grilled chicken and Caesar salads.

