

SANTA TIERRA

Chardonnay Semillon

2018

Tasting Notes:

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

Blend:

85% Chardonnay, 15% Semillon.

Origin:

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

Vinification:

Hand sorting of bunches grapes before press to select only the best. Whole bunch ligh press, Reductive method transportation to the press. Crushed and then run off after 24 hours at 10°C. Alcoholic fermentation in stainless steel tanks for 15-20 days at 15°C-18°C. Lees work in the tank twice a week until one week before bottling.

Food Pairings:

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

