

CLAS CONDES

VINEYARD SELECTION

CHARDONNAY

Valley & Vineyard

The grapes for this particular Chardonnay were harvested from selected vineyards in Chile's Central Valley. This valley is particularly characterized for having clearly defined seasons with cool, rainy winters and warm summers with high daytime temperatures moderated by cool nights. The grapes are able to ripen fully thanks to the excellent exposure to the sun, dry summers and a lack of rain at the time of harvest.

Fermentation & Ageing

In order to capture the fresh and fruity character of the Chardonnay the fruit is carefully pressed.

The must is later fermented in stainless steel tanks at controlled temperatures for optimum extraction of aromas and flavor. There is a small percentage which is fermented in French oak to give the final wine additional complexity.

Tasting Notes

Our pale yellow Chardonnay stands out for the intensity of its aromas of tropical fruits and apples. The acidity is well-balanced on the palate and the overall result is light, fresh, crisp and fruity Chardonnay.

Food Serving Suggestions

Fish with a mild sauce or shellfish. Pasta and quiches are also ideal accompaniments for this wine.

Ageing Potential

Enjoy it now

