



Chardonnay

Vinification & Ageing

Hand-picked and fermented in French oak barrels, it was then barrel-aged over its fine lees for 8 months. Only 10% of the wine underwent malolactic fermentation. After bottling this wine was aged for at least 3 additional months before release.

Tasting notes

This whole cluster pressing Chardonnay was fermented and aged in French oak, richly in texture, mix notes of peach and pineapple with vanilla and butter scotch aromas.

ANALYTICAL DATA

Alcohol	14.2	% by vol.
Total Acidity	6,54	g/L (Tartaric)
Volatile Acidity	0,45	g/L (Acetic)
pH	3.3	
Residual Sugar	2.8	g/L

Analytical data may vary from one lot to another.

Winery:

San Esteban, Los Andes, Chile

Winemaker:

Horacio Vicente Mena

Main Export/Distribution:

Roy P. Schneider

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