## Conde de Velázquez



## Chardonnay



#### **Vinification & Ageing**

The wine was fermented in temperature-controlled stainless steel tanks and then aged for 8 months in stainless steel tanks in order to preserve its fruity varietal aromas.

#### **Tasting notes**

A medium texture and blend of citric and tropical fruit aromas distinguish this Chardonnay grown at the foothills of the Andes.

ANALYTICAL DATA		
Alcohol	13	% by vol.
Total Acidity	5,4	g/L (Tartaric)
рН	3.6	
Residual Sugar	2.4	g/L

Analytical data may vary from one lot to another.

#### Winery:

San Esteban, Los Andes, Chile

#### Winemaker:

Horacio Vicente Mena



# Conde de Velázquez

Chardonnay

ACONCAGUA VALLEY - CHILE

## Main Export/Distribution: Roy P. Schneider

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