



CHARDONNAY VALDEMORO

2018

TECHNICAL NOTES

Appellation

Rengo - Cachapoal Valley, Chile

Variety

100% Chardonnay

Alcohol

13%

Total Acidity

4,27 g/L (H₂SO₄)

pH

3,03

Residual Sugar

3,82 g/L

TASTING NOTES

Vibrant and bright yellow colour with green hints. The nose shows ripe tropical fruits and green apples notes. The mouth is warm, rich with notes of apricot and pineapple associated with toasty notes and a well-balanced acidity that offers a pleasant and extended finish.

Ideal to serve at 8-10 °C with fish, ceviche, abalone, squid, prawns, white meats or as an aperitif.

VINEYARD

Located within the Central Valley are the upper reaches of the Cachapoal Valley, one of Chile's historic winegrowing valleys. In this valley lies the town of Rengo that is protected by the mountain range that creates an area cooler and more arid than the rest of the valley. The Torreón de Paredes vineyard built on alluvial soil, is situated in the heart of this and is flanked by the mighty Andes, which not only provides a stunning backdrop to our winery, but also creates the dramatic contrasts between day and night temperatures which result in richer, juicier grapes.

