

Tarapaca

Varietal Chardonnay 2022



TASTING NOTE

Appearance: Pale-yellow colour
Nose: Fresh tropical fruit like grapefruit, pineapple and mango blended with toasted notes.
Palate: Nice and balanced acidity which brings out the fruity sensation on the palate and gives a long pleasant finish.

VINIFICATION

Grapes are pressed and the clean must goes to stainless steel tanks where it is inoculated with selected yeasts. Fermentation is carried out for 10 to 12 days with controlled temperatures under 14°C. This preserves and develops the aromas and fresh character of the grape, as well as the fruit intensity.

FOOD MATCHING

Fresh goat cheese salad and salmon with herbs.

SIZE	75cl
VINTAGE	2022
ABV	12.5%
GRAPE VARIETIES	Chardonnay (85%), Other (15%)
CLOSURE	Screw cap
SKU CODE	L3066122
EXPRESSION	White, Aromatic and Dry
COUNTRY	Chile
REGION	Central Valley
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.2
TOTAL ACIDITY	6.3g/l Tartaric
RESIDUAL SUGAR	3.2g/l
SKU	L3066122