

# CAMINO DE LOS 7 LAGOS

“Chardonnay”



## TECHNICAL NOTES

Alcohol: 14.4%.  
Total Acidity: 5.32 gr/lit.  
Sugar: 5.02 gr/lit.  
pH: 3.6

## WINE MAKING PROCESS

Reductive fermentation method with temperature control.  
Young wine, no oak barrel ageing.  
Bottled: April 2010

## TASTING NOTES

Color: Vivid yellow with greenish highlights.  
Aroma: Tropical fruit, pineapple, with notes of citrus fruit and honey.  
Taste: Gentle in the palate. Well balanced acidity. Long finish. Flavorful.

## AGING POTENTIAL

1 year.

## SUGGESTED SERVING TEMPERATURE

Between 44 F and 47 F.

**7** Camino de los  
**Lagos**

**Global Wines**

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