

# CUEVAS DEL SUR

“CHARDONNAY” - Curico Valley, Chile



## TECHNICAL NOTES

Sub-region: Curico Valley

Soil: Loam/clay

Alcohol: 13%

Total acidity: 5 g/L

Residual sugar: 2 g/L

## VITICULTURE

Age of vines: 15 years

Vine management system: Canopy

Density: 1,660 plants/hectare (670 plants/acre)

Yield: 12 tons/hectare (4.8 metric tons/acre)

Harvest method: Hand picking, with double selection in vineyard, in the first half of March.

## VINIFICATION

Fermentation: Starts with active dry yeast (Bayanus); temperature 17-18 degrees Celsius (62-64 Fahrenheit), with aeration at the finish of fermentation.

Aging: Wine conserved on its lees in stainless steel vats for 2-3 months before bottling.

## TASTING NOTES

Appearance: Straw color with gold highlights.

Nose: Intense nose of pear, pineapple and acacia flowers.

In mouth: Mouth entry fresh; medium bodied, with outstanding notes of exotic fruit in the finish.

Pairing recommendation: Chicken, turkey

## AGEING POTENTIAL

2 years

  
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