

# DARK SLATE

## VINEYARDS

### CHARDONNAY



COUNTRY: Chile

REGION: D.O. Central Valley

VARIETAL: Chardonnay

BRAND: Dark Slate

VINTAGE: 12.5%

SIZE: 3L

### WINE BOX

Eco-friendly, lower energy costs, lower carbon dioxide emissions in transportation, major contribution to the reduction of greenhouse gases and resulting global warming.

Less oxidation, longer life.

More economical.

### TASTING NOTES

This Chardonnay has a beautiful light golden color with notes of tropical fruits and honey on the nose. On the palate it is smooth and pleasant.

### VINEYARD

Located in Central Valley, specifically in Villa Alegre, which belongs to the sub-region of Maule Valley. The climate here is Mediterranean-like, with an average annual rainfall of 735mm, dry summers and sunny days. The great range of temperature between day and night provides optimal conditions for the grape to develop ripe tannins and concentrated aromas and flavors.

### WINEMAKING

Harvest in mid-March, during the early morning. Fermentation with selected yeasts at low pressure in stainless steel tanks, at controlled temperatures ranging from 12° to 14°C, for 20 days. This allows the extraction of the typical aromas of this varietal. Stabilization, filtration and bottling.

### PAIRINGS

Enjoy with salmon or oven baked turkey.