

FIVE FÊTES CHARDONNAY





COUNTRY: Chile REGION: D.O. Central Valley VARIETAL: Chardonnay BRAND: Five Fêtes ALCOHOL: 12.5% SIZE: 750 ml

TASTING NOTES

This Chardonnay has a medium lemon yellow color. On the nose, it shows notes of pineapple and ripe peach. On the palate, its flavors remind us of tropical fruits. It's a well balanced wine , with good structure and a great finish.

We recommend to serve it at 10° to 12°C, and pair it with appetizers, green salads, seafood, poultry and young cheeses.

VINEYARD

Located in Villa Alegre, 285 km south from Santiago, in Maule Valley. Mediterranean climate, dry summers, sunny days, where temperature varies greatly between day and night. Under these conditions, the grape develops ripe tannins, excellent aromas and concentrated 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.