

Caleuche Chardonnay

100% Chardonnay

Maule Valley
Alcohol: 13%

Profile

This Caleuche (pronounced Ka-le-ut-sje) wine is pale yellow with green sparks. Refreshing citrus aromas with tropical fruit notes. Fresh and well-structured, with a markedly varietal character, medium tones and persistence, and a pleasant finish. The grapes come from the historic wine region of Chile; Maule Valley, located in the southern part of the very famous Central Valley and dates back to the 17th century.

Terroir

Located between the Andes Mountains and the Chilean Coast Range, the Maule Valley benefits from a significant temperature variation between day and night, with its rainy season restricted mainly to winter. These conditions allow us to obtain healthy grapes, with high concentrations of color, flavor and aromas.

Harvest & Winemaking

Harvest: 100% hand harvested

Harvest date: Second and third weeks of March

Maceration: No

Fermentation: With select yeasts at a temperature between 14°C and 16°C .

Fermentation Time: 16 to 25 days

Tasting notes

Citrus fruits | Tropical | Passion fruit | Blossom

Tips

Serving Temperature: 8° - 10°C

Decanting: None

Food pairing: Aperitif- Asparagus with cream - Mushrooms- Pasta

When to drink: between now and 2023

