

**VARIETY:**

100% Chardonnay.

ORIGIN:

This wine comes from Viña San Pedro's best vineyards in the Casablanca Valley, heavily influenced by the Pacific Ocean which provides a cool climate, ideal for the slow ripening of the grapes that give origin to this wine. The vineyards are vertically trained and drip-irrigated.

CLIMATE:

The 2011 harvest began with a very cold spring, delaying bud break for around 2 weeks in some parts. Later in the season there was a slight increase in temperatures over the summer, but though these did not reach the usual maximum temperatures, delaying the harvest but also allowing the grapes to ripen slowly, producing very fresh wines with good acidity and highly intense aromas.

HARVEST:

The grapes were harvested by hand in the second half of April.

VINIFICATION:

50% direct pressed and 50% de-stemmed. Alcoholic fermentation was performed using selected yeasts and at controlled temperatures between 15 and 16° C. 60% of the blend was then fermented in French barrels and aged for 6 months in the same barrels without decanting and with twice weekly battonage. The remaining 30% was fermented and kept in stainless steel to add freshness and fruit to the final blend. 20% was subjected to malolactic fermentation.

ANALYSIS:

A°:	14%
TA:	6.2 g/L (C4H6O6)
pH:	3.39
VA:	0.36 g/L
RS:	3.5 g/L

TASTING NOTES:

Visual: Bright, intense yellow.

Aroma: Presents an intense and complex bouquet of grapefruit and tropical fruit notes such as pineapple, with subtle hints of hazelnut.

Palate: Fresh and full-bodied with lots of fruit. Creamy, well-balanced and very good acidity with enhancing notes of fruit and subtle vanilla flavors. Ends with an intense, complex and persistent finish.

Serving Suggestion: Ideal for accompanying fatty fish like Pacific salmon, tuna, creamy pasta dishes, and goats' cheese. Serve preferably at 12°C.