

**VARIETY:**

100% Chardonnay.

ORIGIN:

This wine comes from Viña San Pedro's best wineries in the Casablanca Valley, which has a strong coastal influence from the Pacific Ocean, creating an ideal temperate climate for the grapes that give rise to this wine to ripen slowly. The vineyards are vertically trained with controlled drip irrigation.

CLIMATE:

The 2011-2012 season was slightly cooler than previous years. As a result, the harvest was moved up two to three weeks in order to obtain the freshest, most aromatic and fruity wines with the lowest alcohol levels possible. The harvest date and excellent viticulture management were key to achieving fresh, fruity wines with great varietal expression.

HARVEST:

The grapes were harvested by hand during the last week in March and the first week of April.

VINIFICATION:

100% of the grapes were direct-pressed before being fermented with selected yeasts at 15°C to 16°C. 60% of the wine was aged in French oak barrels before undergoing a second six-month aging period in the same barrels, with battonage two times a week but no racking. The remaining 40% was fermented and stored in stainless steel tanks, adding freshness and fruit to the final blend. 30% of the wine underwent malolactic fermentation.

ANALYSIS:

A°:	14%
TA:	6.3 g/L (C4H6O6)
pH:	3.42
VA:	0.36 g/L
RS:	3.6 g/L

TASTING NOTES:

Visual: Intense, bright yellow.

Aroma: This Chardonnay displays an intense and complex combination of aromas, including notes of fruits like grapefruit and white peach, with gentle hints of hazelnuts stemming from barrel aging.

Palate: On the palate, the wine has excellent body, abundant fruit and freshness. It is creamy and balanced, with very good acidity, highlighting once again fruity notes and hints of vanilla. The finish is intense, complex, and persistent.

Serving Suggestion: Ideal for accompanying fatty fish like Pacific salmon and tuna, pasta with cream-based sauces, and goat cheese. Serve at 12°C.