

CASTILLO DE MOLINA

❖ CHARDONNAY | 2014

100%..... Chardonnay.

Creamy

Color

Intense, bright yellow.

Aroma

An elegant wine, with an intense and complex combination of mineral aromas; as well as those of fruits such as mandarin, peach, apricot, apple and floral notes.

Palate

Ample volume, with plenty of fruit and freshness.

Creamy, balanced and with a vibrant acidity on the palate, with the fruit coming through once again. An intense, complex and persistent finish.

❖ ANALYSIS

Alcohol	14,3
pH	3.45
Residual Sugars	3 g/L
Tartaric Acid	6.3 g/L (C ₄ H ₆ O ₆)
Volatile Acidity	0.56 g/L

❖ SERVING SUGGESTIONS



Prawns



Salmon



12°C

53°F



Crab

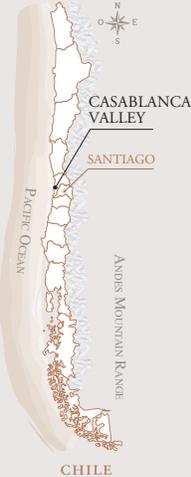


Parmesan Cheese

CASABLANCA VALLEY

Origin

The grapes were sourced from Viña San Pedro's most prized vineyards in the Casablanca Valley (87%) and the Elqui Valley (13%). Both of these valleys receive the important influence of the Pacific Ocean, which favors the slow ripening of the grapes used for this wine. The vines are trained with vertical trellis systems with drip irrigation.



Climate

The 2012-2013 season was typical in terms of temperature. Frosts occurred in spring in the Casablanca Valley, affecting the vineyard yield but not the concentration of the grape. The harvest was put forward two weeks in order to obtain fresher, more aromatic wines with lower alcohol content. The harvest date, along with sound agricultural management were key to producing fresh, fruity and expressive wines.

Harvest

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

Vinification

50% direct and 50% destemmed pressing. Alcoholic fermentation took place using selected yeasts and controlled temperatures between 12° and 14°C. Of the blend, 50% was fermented in wood and the remaining 50% in stainless steel, giving freshness and fruitiness to the final product. 20% Malolactic fermentation. Development in French oak for 6 months.



SAN PEDRO
EST. 1865