



CHARDONNAY 2013

100% CHARDONNAY
RAPEL & CURICO VALLEYS - CHILE

ORIGIN:

Our Epica Chardonnay was vinified with selected grapes from the finest vineyards in Rapel and Curicó Valleys, resulting in a wine characterized by its floral and citrus notes. At the end of the fermentation process, the Chardonnay was aged on its lees to create a smooth, medium-bodied wine.

CLIMATE:

The 2013 vintage was cooler than normal, allowing the grapes to ripen slowly, with excellent natural acidity and aromatic freshness.

Alcohol: 13.0 %

Total acidity: 6.0

PH: 3.4

Residual sugar: 4 g/L

COLOR:

Pale yellow with subtle golden hues.

AROMA:

Delicate floral and fruity.

PALATE:

Well balanced, full of fruit and very smooth.

MIGUEL'S NOTES:

"The wine is marked by a delicate floral character and sweet citrus notes which lend complexity. On the palate it's smooth, with fresh acidity and lingering finish. Serve chilled and enjoy the vibrant freshness of youth. Ideal for pairing with chicken and pork, as well as salads and salmon. Serve preferably at 50-53 °F (10-12°C)."

Miguel Rencoret,
Epica's Chief Winemaker

