

Gato Negro

ADORED EVERYWHERE



• CHARDONNAY 2016 •

• GRAPE VARIETY

95% Chardonnay, 5% Semillón

• ORIGIN

Central Valley

• HARVEST

The grapes were harvested by hand once they reached 22-24° Brix, retaining the original properties of the fruit and avoiding the oxidation of aromas. Harvest is carried out during the second and third week of March, with a vineyard yield of 18-20 tonnes per hectare.

• VINIFICATION

The grapes are processed as soon as they reach the winery. They are macerated at low temperatures (10-12°C) for 4 to 6 hours. Then they are transferred to the press, where the first and second grape must is separated. This provides the option of combining them later for the final blend. Next, the must is decanted at a low temperature (11°C) for 24 hours. The clarified must is separated and inoculated with selected yeasts. Fermentation is carried out for 15 days under controlled temperatures below 15°C, in order to preserve and enhance the aromas, the fresh character of the grape and the intensity of the fruit.



• NOTES FROM THE WINEMAKER



Clean gold yellow color.



Tropical aromas such as peach, pineapple and banana that combine exquisitely with sweet vanilla notes.



Bright acidity enhances the fresh fruit flavors and lends perfect balance to the sweet sensation that lingers on a deliciously pleasing finish.

• ANALYSIS

A°	12,8 %
TA	6,1 g/L
pH	3,2
RS	2,5 g/L

• PAIRING

Ideally paired with chicken, game birds, pork, veal and pasta.



Best serve at:
50-54 °F