

ECHEVERRIA

VALLE DORADO

CHARDONNAY 2023



“Aromas of tropical fruits like pineapples are enriched with notes of honey, peaches and apricots. Fresh and tasty, the palate is clean and nicely balanced.”

Roberto Echeverría Jnr, Chief Winemaker



ORIGIN:

Chile
Central Valley



Entre Cordilleras Areas

GRAPE VARIETY:

Chardonnay single vineyard grapes, from ungrafted selected clones of pre-phylloxera French rootstock.

HARVEST:

March 06th, 2023.

100% Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.

Carefully selected before processing.

WINEMAKING:

✓ Vegetarian

✓ Vegan

- Destemmed and chilled to 8 °C.
- Direct pneumatic pressing. 24 to 36 hours of static sedimentation at 8°C prior to fermentation.
- Fermented in stainless steel tanks at 13-17 °C constant temperature for 25 days.
- Stored in temperature controlled stainless steel tanks through bottling.

ANALYTICAL DATA: (approximate data)

Alcohol:	13	% by vol.
Total Acidity:	5.3	grams per liter (Tart.)
Residual Sugar:	6	grams per liter
pH:	3.4	

SERVING T°:

Serve between 10° and 12°C.

CELLARING ABILITY:

At least 3 years

KEY DESCRIPTORS:

Fruity – Easy Drinking – Fresh – Well balanced - Juicy



ISO 9001 - HACCP