

CHONO®

Single Vineyard

CHARDONNAY 2021

ITATA VALLEY

TASTING NOTES

This wine features an intense yellow color with green tones. With fresh tropical fruit aromas, notes of white flowers such as orange blossom and jasmine, combined with notes of toasted bread and oak. On the palate it feels fresh, with soft fruit notes, good body and balance, creamy and complex on the middle palate, where its minerality unfolds providing complexity and elegance. In addition, its structure is smooth but firm, which together with its balanced acidity, replete the palate with a pleasant fruity, elegant and long-lasting finish.

WINEMAKERS COMMENTS

The grapes were hand-picked on March 13th, and transferred to the winery. The bunches were entirely pressed, and the juice obtained was transferred to French oak barrels and stainless steel barrels for alcoholic fermentation. Its malolactic fermentation was naturally developed achieving an advance of 35%. Ageing was conducted in the same French oak and stainless steel barrels with periodic stirring of the thin lees, during a period of 13 months. It was filtered by 3 microns prior to bottling.

FOOD PAIRING

Vegetarian dishes, chicken, turkey and pork white meats with cream-based sauces, smoked and grilled fish, baked seafood, parmesan clams, roasted chicken, Indian food, basmati rice, eggplant puree.

TECHNICAL INFORMATION

Composition: 100% Chardonnay

Alcohol: 13,5°

pH: 3,18

Residual Sugar: 2,09 g/l

Total Acidity: 6,38 g/l

Ageing: Thirteen months in French oak barrels and stainless steel barrels with periodic stirring.

Barrels: Twenty-five percent of the wine is aged in new French oak barrels, 50% in second-use barrels and 25% in stainless steel barrels.



CONSUME ONLY OVER 18 YEARS. EXCESS OF ALCOHOL MAY BE HARMFUL. NOT SUITABLE FOR PREGNANT WOMEN