Chile, Central Valley | 2022

VENTISQUERO CLASICO CHARDONNAY

”Juicy and fruity”



Story The Chardonnay grapes for this wine come from the D.O. Valle Central region, where sandy clay soil covers the surface to a depth of 1.5 meters. The 2022 vintage was marked by a shortage of water, reducing yields and consequently providing concentration to the wine. The cooling of spring slowed down ripening and ensured sufficient acidity. As temperatures rose during harvesting, fermentation of the wine occurred in cooled stainless steel tanks at a very low temperature to achieve abundant fruitiness. One-third of the wine matured for 4 months in French oak barrels, and the wine spent six months in the bottle.

COLOR Light golden yellow color.

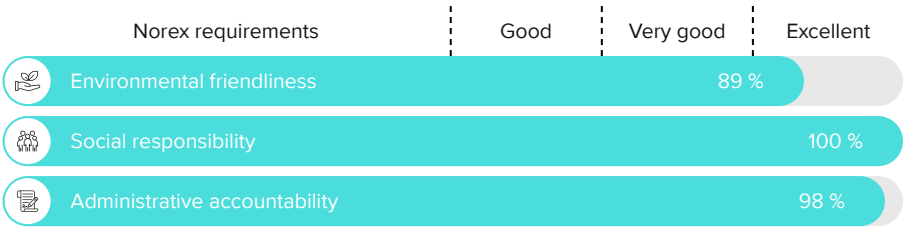
AROMA In the aroma, tropical fruits such as mango, papaya, pineapple, and physalis can be detected. The aroma is complemented by subtle toasting and mineral undertones.

TASTE The taste is dry, abundantly fruity, savory, lively with acidity, and pleasantly toasty. The long finish lingers, playing with mineral tones.

TIPS FOR USE Clásico Chardonnay is so delicious that it's perfect for socializing, encouraging one to easily request another glass. An excellent aperitif, it pairs well with hearty salads, creamy pasta, oily fish, and white meat

WINE TYPE	White wines	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Chardonnay 100%	**BOTTLE CLOSING**	Screw cap
MANUFACTURER		**BOTTLE SIZE**	0,75 l
ALCOHOL CONTENT	13%	**PRODUCT NUMBER**	210008
SUGAR CONTENT	3,98 g/l		

Norex Responsibility Indicator:



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