

CHARDONNAY

BRAND

CORTA HOJAS
W I N E S

LEVEL

varietal

ORIGEN

lontué valley
(central valley)
chile

COMPOSITION

chardonnay
100%



HARVEST

At 450 kg bins. Sulfiting 5 g / hl and addition of enzymes 1 g / hL Harvest Date middle of March.

WINEMAKEING

Press reception at 6 hours in cold maceration prior to pressing, press up to 1 bar pressure pneumatic press , is clarified with pectolytic enzymes for 48 hours at 11 ° C, adjusted total acidity and FAN.
Up to 160 NTU is fermented in steel tanks with cooling jackets at 16 ° C. Fermentation between 20 and 25 days. Cold tartaric stabilization, filtration and bottling.

TASTING NOTES

Straw yellow with green tones. Markedly fruity nose, aromas associated with tropical fruits such as papaya and banana. His mouth is balanced in the mouth, good balance and volume