



# ALBAMAR

## CHARDONNAY 2016

### COMPOSITION

- Chardonnay 100%

### ORIGIN

The grapes are sourced from our vineyard located in the Casablanca Valley, only 28 km from the cool breezes of the Pacific Ocean. This unique microclimate allows the fruit to obtain optimum maturity while retaining natural acidity important to the production of fine wines.

### HARVEST INFORMATION

- Origin Casablanca Valley
- Date April 1<sup>st</sup> to 15<sup>th</sup>
- Yield 9 tons/hectare
- Harvest method Hand picked

### WINEMAKING

- Destemming 100%
- Fermentation period 15 days
- Fermented in Stainless Steel tanks
- Aging No

### TASTING NOTES

Straw-colored wine with golden edges, on the nose predominates the white fruits and hints of mandarin. This refreshing wine has medium persistence and light body. On the mouth emanates a juicy acidity with mineral and fruity notes.

Ideally to serve with pasta, white meats and fish or just as an appetizer.

Recommended serving temperature between 12-14°C.

### CHEMICAL ANALYSIS

- Alcohol 12.8% by volume
- pH 3.60
- Total acidity 7.45 g/L expressed in Tartaric acid
- Residual sugar 1.67 g/L



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