



# ALBAMAR

CHARDONNAY  
2018



## COMPOSITION

Chardonnay 100%

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## HARVEST INFORMATION

- Origin: Casablanca - Chile
  - Date: First half of March
  - Yield: 13 ton / ha
  - Harvest method: Mechanical harvest
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## WINEMAKING

- Destemming: 100 %
  - Fermentation period: 5 days
  - Fermented in: Stainless Steel Tanks
  - Aging: No
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## TASTING NOTE:

Pale yellow wine with yellow edging. Notes of white peach and some honey predominate in the nose. Of medium persistence, light body, fresh and refreshing. Juicy acidity in the mouth with mineral and fruity hues. Ideal to be paired with pastas, white meats with sauces or simply as an appetizer. Serving temperature between 12-14° C.

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## CHEMICAL ANALYSIS

- Alcohol: 13.5 % by volume
- pH: 3.30
- Total acidity: 6.90 g/L (Tartaric acidity)
- Residual sugar: 2.50 g/L