



ALBAMAR

CHARDONNAY
2021



COMPOSITION

Chardonnay 100%

HARVEST INFORMATION

- Origin: Casablanca - Chile
 - Date: First half of April
 - Yield: 12 ton / ha
 - Harvest method: Mechanical harvest
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WINEMAKING

- Destemming: 100 %
 - Fermentation period: 12 days
 - Fermented in: Stainless Steel Tanks
 - Aging: No
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TASTING NOTE:

Pale yellow wine with golden edges. On the nose, notes of peach, pineapple and some honey stand out. Medium persistence, light body, fresh and refreshing. In the mouth, the acidity is juicy, with mineral and fruity notes. Ideal to accompany it with pasta, white meat with sauces, or simply as an aperitif.

Serving temperature between 12-14° C.

CHEMICAL ANALYSIS

- Alcohol: 13.7 % by volume
- pH: 3.60
- Total acidity: 6.3 g/L
(Tartaric acidity)
- Residual sugar: 1.50 g/L