



# ALBAMAR

CHARDONNAY  
2022



## COMPOSITION

Chardonnay 100%

---

## HARVEST INFORMATION

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

## WINEMAKING

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

## TASTING NOTE:

PPale yellow wine with golden edges. On the nose you will find soft floral notes, aromas of fresh fruit such as peach and pineapple highlight. Medium persistence, light body, fresh and refreshing. In the mouth, the acidity is juicy, with mineral and fruit notes. Ideal to accompany it with pasta, white meats or just as an appetizer. Serving temperature between 12-14° C.

---

## CHEMICAL ANALYSIS

- Alcohol: 12.1 % by volume
- pH: 3.39
- Total acidity: 5.90 g/L (Tartaric acidity)
- Residual sugar: 1.80 g/L