

CHARDONNAY

(2014)

CHARDONNAY 100%

VALLEY AND CONDITIONS

Origin: Maule Valley
Soil: alluvial and colluvial
Climate: cool; coastal influences

WINEMAKER'S NOTES

Color: yellow pale.
Nose: Fresh and frutal.
With notes of pear, papaya, pineapple and wood.
Palate: Good balance and fresh acidity, with slightly sweet finish.

Palo Alto Chardonnay represents the best of the soil and climate conditions of the Chilean Central Valley, giving us an expressive, deep and lush wine.



PAIRING

Enjoy with light seafood and fish.



AGING

5 months in stainless steel tanks

ALCOHOL

13,5% vol.

PH

3,10

RESIDUAL SUGAR

5,42 g/L

TOTAL ACIDITY (tartaric acid)

6,32 g/l

{ VALLE CENTRAL, CHILE }



PALO ALTO

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