

CAMINO DE CHILE

Chardonnay

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VARIETALS	100% Chardonnay
VINTAGE	2024
REGION	Maule Valley, Central Valley, Chile
TECHNICAL DATA	Alcohol 12.5%
APPEARANCE	Bright yellow color.
NOSE	Intense aromas of citrus and tropical fruits.
PALATE	In the palate is balanced with predominance of pineapple and peaches. It has a great persistence and a fresh harmony.
VINIFICATION	The must is fermented in stainless steel tanks with selected yeasts at temperatures ranging from 12° to 14°C during a twenty-day period allowing the extraction varietals aromas. Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit.
PAIRING	It matches appetizers, green salads, seafood, poultry and young cheeses.
ORDER CODE	CH0138