

RIO ALTO

WINE OF CHILE

Classic
Chardonnay 2014

20,000 cases bottled



HARVEST & BLEND

100% Chardonnay - March 1 and March 9, 2014
Winemaker: Horacio Vicente

CLIMATE & SOIL

Loam and clay soil, medium to low fertility, well drained gravely subsoil.

PROCESSING

It was then fermented in temperature-controlled stainless steel (14-16°C). This wine is un-oaked in order to preserve its varietal characteristics. No malolactic formation in order to keep the fresh acidity.

ANALYTICAL DATA

Alcohol:	13,7	% by vol.
Total Acidity:	6,1	g/L (Tartaric)
Volatile Acidity	0,36	g/L (Acetic)
pH:	3,35	
Sulphur Dioxide-Total	25	mg/L
Residual Sugar:	3,0	g/L

*analytical data may vary from one lot to another

Tasting

Bright gold tints and tropical fruit aromas are followed by medium body and lingering floral notes.

Food Paring Suggestions

The combination of tropical fruit aromas and medium body make this wine a perfect match for seafood and fish. Serve between 12 ° and 14° C.
Cellaring Ability: drink now!