

ESTATE SELECTION

Our own vineyards located at the heart of the Curico Valley give birth to these fresh, expressive and young wines that offer an honest reflection of their origin and the characteristic style of Aresti winery.



CHARDONNAY

Origin:

The vineyards that produce this Chardonnay come from a specific zone of Chile's central valley that characterizes for its cool nights and warm, sunny days, all of which creates a perfect weather for this grape variety. Grape picking starts by the beginning of March, early in the morning, to attain an oxidation-free, clean and fresh must.

Winemaking:

Grapes were harvested in early March and then they are crushed and promptly pressed in a pneumatic press. Following, the juice is fermented in stainless steel tanks for 20 to 22 days at 15° C. The wine is kept over its fine lees for three months to develop a soft, round mouth feel; finally, it is cold stabilized, filtered and bottled.

Tasting Notes:

This Chardonnay's brightness is elegant and light. It displays a mixture of tropical fruits and citric aromas with peaches touches. Clean and fresh, it delivers pineapple and peaches delicious flavors that linger in its long finish.

Food Paring:

Ideal with shrimp, salmon, brie, chicken, grilled vegetables and risotto.

Technical Information

Chardonnay: 85%
Other Varieties: 15%
Appellation: Curicó Valley
Alc.: 13%
Total Acidity: 5 g/l
Residual Sugar: 3.0 g/l

ARESTI
— PASION FAMILIAR —