







# Chardonnay

#### **Appellation of Origin**

#### Central Valley

This valley is characterised by a temperate, Mediterranean-type climate with a huge temperature range. The soils vary from loose sand to clay, with variable conditions as regards stone content, humidity and altitude.

#### Harvest and vinification information

This wine combines the great expression of aromas and flavours of grapes that come from different microclimates in the Central Valley, obtaining a fresh, smooth and very fruity wine.

## Description of the wine

Colour: pale yellow with golden highlights. Aroma: papayas, white peaches and ripe pears, with delicate hints of wood. Flavour: intensely fruity, syrupy and enveloping, with delicate touches of vanilla. Serving temperature: 13-15°C Food match: chicken or turkey, crustaceans au gratin and fish with creamy sauces.



Winemaker Director: Irene Paiva

### Analysis 2013 vintage

**Alcohol:** 13%

**pH:** 3.3

Total Acidity:: 5.5 g/L tartaric acid

Residual Sugar: 5 g/L

Brisa Feeling the freak breeze, makes the simpliest numerits unique and unforgettable

> CHARDONNAY VALLE CENTRAL

> > Wine of Chile

## VISTAMAR

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