







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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