

CHARDONNAY

VINTAGE 2024
CENTRAL VALLEY
100% Chardonnay



ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
12,5°	3.4	3.31 g/L	<3.39 g/L

By **SANTA EMA**



DENOMINATION OF ORIGIN

Selected vines throughout the Central Valley, between the two mountain ranges, which exert their influence on the characteristics required of the grape. This valley is characterized by having a temperate Mediterranean climate, with cold winters and dry, hot summers.

VINTAGE

The 2022 season was preceded by a rather dry winter, followed by a cold spring and a mild summer that ended hot, which allowed the ripening of the grapes that were somewhat late in their ripening process, even bringing forward the harvest of the white grapes. Autumn continued to be dry and warm, which finished standardizing the maturity of the red vines, ending with a harvest on the usual dates. Yields were a little less than expected, and the result was good quality, aromatic, balanced wines with good acidity.

VINIFICATION

The must obtained through direct pressing was clarified and fermented in stainless steel tanks for a period of 21 days at 14°C. After fermentation, the wine was filtered and bottled in order to preserve its freshness and flavor.

TASTING NOTES

Color: Bright and intense yellow.

Aroma: Intense aromas of ripe tropical fruit, banana, passion fruit, and pineapple.

Palate: Youthful and fruity, well-balanced, and with a pleasant finish.

Gastronomy: Fatty fish, gratin seafood, white meats, and mature cheeses.

