

ESTATE SERIES
LAPLAYA[®]

Chardonnay 2018

Composition: 100% Chardonnay

Harvest: By hand

Vintage: March, 2018

Appellation: Colchagua Valley

Age of the vines: 24 years

Yield: 5 tons per acre

Production: 9,500 cases

Maceration: No

Fermentation: Sur Lie with selected yeasts,
57 - 60°F, 15 days

Malolactic: No

Aging: 100% stainless steel

Alcohol: 13%

Total Acidity: 5.6 g/L

pH: 3.35

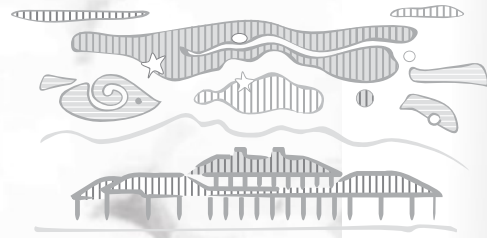
Residual Sugar: 3.5 g/L

Tasting Notes

A rich gold hay color. On the nose, aromas of tropical fruits such as kiwi and pineapple along with delicate floral notes. The palate has good balanced between refreshing acidity and a lush mouthfeel.

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*Pure Varietal Character
Shines Through*

