

ARESTI

CHARDONNAY VICHUQUÉN COSTA

INNOVATIVE AND UNIQUE WINES FROM THE CURICÓ VALLEY.

FROM THE ANDES MOUNTAINS TO THE PACIFIC OCEAN. AN EXTREME ENO-

AGRONOMIST PROJECT CONVERTING THE "TRANSECT AXIS" OF THE CURICÓ

VALLEY, FROM EAST TO WEST, TO PRODUCE UNIQUE AND EXCLUSIVE WINES,

WITH THE NEW CLIMATE DIVERSITY AT THE CURICÓ VALLEY.











This Chardonnay comes from dry farmed vineyards that grow on granite soil, just 3 kilometers from the Vichuquén Lake and 13 kilometers from the ocean. A wine that takes us to the deepest realms of the coastal dry lands of Curicó.

WINEMAKING:

Grapes were handpicked and selected with great care. Fermentation was conducted in the traditional manner, with light fine lees interventions after the fermentation.

TASTING NOTES:

An elegant Chardonnay that blends aromas of stewed pears and fresh pineapple, balanced acidity and an intense, savory finish.

FOOD PAIRING:

Serve with fish like salmon and sole, oysters and cheese.

TECHNICAL INFORMATION:

APPELLATION : Curicó Valley
VARIETIES : 100% Chardonnay

ALCOHOL : 14 % TOTAL ACIDITY : 6,3 g/l

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IDEAL TEMP.:

8a $10^{\rm o}\,{\rm C}$

