

ESTATE SELECTION

CHARDONNAY - CURICÓ VALLEY

ARESTI
— PASION FAMILIAR —

Our own vineyards located at the heart of the Curicó valley give birth to these fresh, expressive and young wines that offer an honest reflection of their origin and the characteristic style of Aresti winery.

ORIGIN:

The vineyards that produce this Chardonnay come from a specific zone of Chile's central valley that characterizes for its cool nights and warm, sunny days, all of which creates a perfect weather for this grape variety. Grape picking starts by the beginning of March, early in the morning, to attain an oxidation free, clean and fresh must.

WINEMAKING:

Grapes were harvested in early March and then they are crushed and promptly pressed in a pneumatic press. Following, the juice is fermented in stainless steel tanks for 20 to 22 days at 15 °C. The wine is kept over its fine lees for three months to develop a soft, round mouth feel; finally, it is cold stabilized, filtered and bottled.

TASTING NOTES:

A Chardonnay straw in color with green lights; it features aromas of sweet fruits such as pears, melon and cucumber, that after a while are also felt in mouth. It's a medium bodied wine with a wonderfully long finish.

FOOD PAIRING:

Ideal with shrimp, salmon, brie, chicken, grilled vegetables and risotto.

TECHNICAL INFORMATION:

APPELLATION: Curicó Valley

GRAPE VARIETIES: 85% Chardonnay– 15% Other varieties

ALCOHOL: 13%

