

CONDOR MILLAMAN



CHARDONNAY 2015

Producer: Viña Millaman, Hacienda El Condor S.A.

Composition: 85% Chardonnay.

Origin: Central Valley .

VINEYARD NOTES

- Caperana and Peteroa Vineyards.
- Standard planting vines.
- Drip and flood irrigation, deficit controlled regime.
- Careful viticultural management searching for a slow ripeness and fresh fruit flavors.

FERMENTATION NOTES

- Destemmed and crushed grapes were pressed under inert gases. Cold settled.
- Selected yeast.
- Strict temperature controlled fermentation 14 –15°C.
- The wine was maintained in contact with the lees (sur lies) for some weeks.

FINAL FILTRATION

- Filtration through 0.45 µ membrane. Cold and protein stable.

ANALYSIS

ALC %	R.S.	TOTAL ACIDITY	PH
12.8 %	3.75 g/l	6.19 g/l (C ₄ H ₆ O ₆)	3,13

COLOR

- Pale yellow color..

AROMAS

- Attractive fruity nose dominated by tropical fruits aromas and some peaches tones well assembled by some honey notes.

PALATE

- Fresh, tasty with a well-balanced acidity. Rounded with a long and pleasant after taste.

SERVING SUGGESTIONS

- To enjoy at its best, serve lightly chilled at 12°C / 54°F.
- Excellent as an aperitif or with savoury food such as creamy pasta and fish dishes, smoked salmon and chicken casseroles.