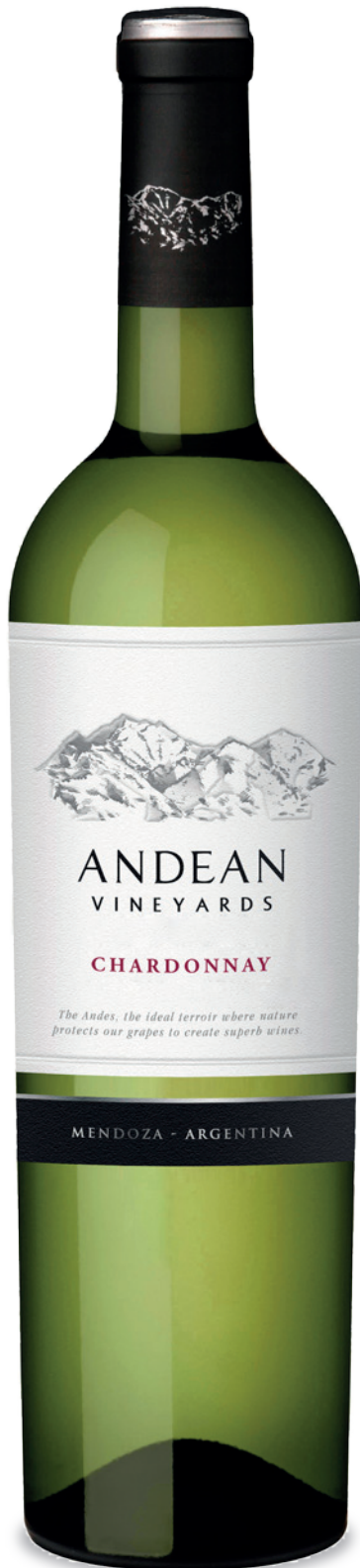


ANDEAN

VINEYARDS



CHARDONNAY

Variety	Chardonnay (100%)
Vineyards	Tupungato (1070 m).
Process	Hand harvesting. Destemming. Cold skin maceration at 10°C, during 5 hours. Pneumatic pressing. Cold settling (36 hours). Addition of selected yeasts. Controlled fermentation at 15°C, during 21 days. Stabilizing. Filtration. Bottling.
Main characteristics	Alcohol: 13,5% Total acidity: 6,15 g/l pH: 3,32
Presentation	750 ml.
Description	Bright-yellow colour with green hues. Rich and powerful aromas of pineapple and citric fruit with a touch of melon and vanilla. In the mouth, this wine delivers tropical fruit flavors. It is soft and fresh with a long and fruity finish.
Suggestions	Ideal as an aperitif or to accompany fish, fowl, pasta and semi-hard cheese.
Drinking temperature	9°C-11°C.

