



QUEREU VARIETAL

CHARDONNAY

VINTAGE	2016	ALC%	12.80 %
GRAPES	100% CHARDONNAY	RESIDUAL SUGAR	4.06 g/l
APELLATION	CENTRAL VALLEY	TA (C ₄ H ₆ O ₆)	6.66 g/l
HARVEST	MARCH 2016	PH	3.06

HARVEST, This wine is produced with grapes coming from vineyards in Central Valley. The grapes were harvested during the third week of March 2016. Before crushing, the grapes went through a selection table where all leaves and foreign elements were removed.

VINIFICATION, Destemmed and crushed grapes were gently pressed under an inert gas atmosphere. The wine was fermented in stainless steel tanks at controlled temperature of 14° - 15°C. The wine was maintained in contact with the lees for 8 days.

TASTING NOTES, Attractive bright gold yellow colour. The nose is elegant with tropical fruits, passion fruit well assembled with some citrus notes. The mouth has good volume and fresh acidity that makes the wine juicy, with good body and length.

SERVING SUGGESTIONS, Enjoy this wine with fresh and creamy cheeses, pastas with vegetable sauces, seabass, grilled salmon and oysters.

