Viña Tarapaca

Varietal Chardonnay 2023



WHITE STILL WINE | CHILE | CENTRAL VALLEY | SUITABLE FOR VEGANS

TASTING NOTE

Appearance: Pale-yellow color Nose: Fresh tropical fruit like grapefruit, pineapple and mango blended with toasted notes. Palate: Nice and balanced acidity wich brings out the fruity sensation on the palate and gives a long pleasant finish.

VINIFICATION

Grapes harvested at 22-23° Brix in March, yielding 20 tonnes per hectare. After pressing, the clean must undergoes fermentation in stainless steel tanks with selected yeasts. Fermentation lasts 10-12 days at controlled temperatures under 14°C, preserving and enhancing grape aromas, freshness, and fruit intensity.

FOOD MATCHING

Fresh goat cheese salad and salmon with herbs.

SIZE	75cl
VINTAGE	2023
ABV	13%
GRAPE VARIETIES	Chardonnay (85%), Other (15%)
CLOSURE	Screw cap
SKU CODE	L3066123
EXPRESSION	White, Aromatic and Dry
COUNTRY	Chile
REGION	Central Valley
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.2
TOTAL ACIDITY	6.3g/l Tartaric
RESIDUAL SUGAR	3.2g/l
SKU	L3066123