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## MIRADOR SELECTION

### CHARDONNAY 2015

#### COMPOSITION

- Chardonnay 100%

#### ORIGIN

The grapes are sourced from the Casablanca Valley situated only 28 km from the cool breezes of the Pacific Ocean. This unique microclimate allows the fruit to obtain optimum maturity while retaining natural acidity important to the production of fine wines.

#### HARVEST INFORMATION

- Origin Casablanca Valley
- Date April 01th to 15th
- Yield 10 tons/hectare
- Harvest method Hand picked

#### WINEMAKING

- Destemming 100%
- Fermentation period 15 days
- Fermented in Stainless Steel tanks
- Aging No

#### TASTING NOTES

This Estate Chardonnay has a gold, bright yellow translucent color. The nose, with notes of tropical fruit such as mango, ripe papaya mixed with honey notes, stands out. This estate Chardonnay is persistent and cool with a refreshing body. The palate offers mineral elements, body, and a fruity acidity. Ideal with clams parmesan, pasta, white meat and fish. Recommended temperature to serve 12-14°C.

#### CHEMICAL ANALYSIS

- Alcohol 13.0 % by volume
- pH 3.38
- Total acidity 7.30 g/L expressed in Tartaric acid
- Residual sugar 2.70 g/L



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