



ALBAMAR

CHARDONNAY 2013

COMPOSITION

- Chardonnay 100%

ORIGIN

The grapes are sourced from the Casablanca Valley situated only 28km 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

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|------------------|--|
| □ Origin | Casablanca Valley |
| □ Date | April 15 th to 31 st |
| □ Yield | 12 tons/hectare |
| □ Harvest method | Hand picked |

WINEMAKING

- | | |
|-----------------------|-----------------------|
| □ Destemming | 100 % |
| □ Fermentation period | 20 days |
| □ Fermented in | Stainless steel tanks |
| □ Aging | No |

TASTING NOTES

This wine has a straw yellow color with green tints. Fruit aromas such as orange and cantelope along with floral notes contribute to a pleasant olfactory experience. This is a colorful, easy drinking Chardonnay with a distinct acidity. Ideal with salmon tartar, gyosas, shrimp tempura and grilled fish. Best enjoyed temperature between 10-12°C.

CHEMICAL ANALYSIS

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|------------------|-------------------------------------|
| □ Alcohol | 12.6% by volume |
| □ pH | 3.22 |
| □ Total acidity | 6.75 g/L expressed in Tartaric acid |
| □ Residual sugar | 1.40 g/L |



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