



ALBAMAR

CHARDONNAY 2014

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 1st to 15th
- Yield 13 tons/hectare
- Harvest method Hand picked

WINEMAKING

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

TASTING NOTES

This Chardonnay has a straw-yellow color with greenish, bright dyes. The nose is dominated by white flowers and candied fruit. Medium persistence, with a light, crisp and refreshing body. The mouth offers juicy acidity and yellow and orange fruit with mineral notes. Ideal with white fish meat, oysters and abalone. Recommended serving temperature between 12-14°C.

CHEMICAL ANALYSIS

- Alcohol 13.7% by volume
- pH 3.20
- Total acidity 6.33 g/L expressed in Tartaric acid
- Residual sugar 2.0 g/L



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