



Columbine Special Reserve

CHARDONNAY 2013

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 By the end of March
- Yield 8 tons/hectare
- Harvest method Hand picked

WINEMAKING

- Destemming 100%
- Fermentation period 15 days
- Fermented in Stainless steel tank
- Aging 6 months French oak

TASTING NOTES

This wine is a lush golden yellow color. Tropical papaya, banana and black tea olfactory notes are present combined with soft aromas of coconut and butter. On the palate our Special Reserve Chardonnay is robust and fruity offering length, freshness and balance. Softly toasted oak lends sweet vanilla flavors and depth. The Chardonnay is recommend to accompany with oysters and octopus suck. Ideal temperature: between 10-12°C.

CHEMICAL ANALYSIS

- Alcohol 13.0 % by volume
- pH 3.28
- Total acidity 6.33 g/L expressed in Tartaric acid
- Residual sugar 1.40 g/L