



Columbine Special Reserve

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 01st to 15th
- Yield 8 tons/hectare
- Harvest method Hand picked

WINEMAKING

- Destemming 100%
- Fermentation period 20 days
- Fermented in Stainless steel tank
- Aging 6 months French oak

TASTING NOTES

This estate Chardonnay has a nearly translucent golden yellow color with reddish tints. The nose offers soft aromas of ripe tropical fruit with hints of coconut, vanilla and butter, influenced by light French oak aging. The palate delivers a fruity, mineral wine with refreshing acidity, good volume and high persistence.

Ideal with grilled fish, cream of asparagus and risotto with vegetables or exquisite oysters.

Recommended serving temperature between 12-14 ° C.

CHEMICAL ANALYSIS

- Alcohol 13.5 % by volume
- pH 3.27
- Total acidity 7.05 g/L expressed in Tartaric acid
- Residual sugar 1.78 g/L

