



MIRADOR SELECTION

CHARDONNAY 2010

COMPOSITION

- Chardonnay 100%

ORIGIN

The grapes are sourced from the Casablanca Valley situated only 45km from the Pacific Ocean. The cool microclimate allows the fruit to obtain optimum maturity and retain natural acidity important to the production of high quality wines.

HARVEST INFORMATION

- Origin Casablanca Valley
- Date April 20th
- Yield 10 tons/hectare
- Harvest method Hand picked

WINEMAKING

- Destemming 100 %
- Fermentation period 20 days
- Fermented in Stainless steel tanks
- Aging 4 months in French oak barrel

TASTING NOTES

This wine has an attractive golden yellow color with green tints. It has a striking nose, with notes of papaya, pineapple and Turkish apricots. The mouth offers sweet honey and peach flavors. This chardonnay has a well-balanced palate with bold freshness and persistence.

CHEMICAL ANALYSIS

- Alcohol 13.30% by volume
- pH 3.43
- Total acidity 6.20 g/L expressed in Tartaric acid
- Residual sugar 2.10 g/L

