



MIRADOR SELECTION

CHARDONNAY 2011

COMPOSITION

- Chardonnay 100%

ORIGIN

The grapes are sourced from the Casablanca Valley situated only 45km 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 20th
- Yield 10 tons/hectare
- Harvest method Hand picked

WINEMAKING

- Destemming 100 %
- Fermentation period 20 days
- Fermented in Stainless steel tanks
- Aging 20% of the wine has 4 months in French oak

TASTING NOTES

This wine has an attractive golden yellow color with green hints. The nose boasts notes of papaya, ripe pineapple and Turkish apricots with a touch of honey yielding a gentle sweetness. The wine has a balanced palate with ample freshness and soft persistence.

CHEMICAL ANALYSIS

- Alcohol 13.3% by volume
- pH 3.43
- Total acidity 6.20 g/L expressed in Tartaric acid
- Residual sugar 2.10 g/L

