MIRADOR SELECTION

CHARDONNAY 2012

COMPOSITION

- Chardonnay 100%

ORIGIN

The grapes are sourced from the Casablanca Valley situated only 28km 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 15th to 31st
Yield	10 tons/hectare
Harvest method	Hand picked

WINEMAKING

Destemming	100 %
Fermentation period	20 days
Fermented in	Stainless steel tanks
Aging	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.
This wine is ideal to accompany with sautéed seafood, fish, white meats and some cheeses. Recommended serving temperature: between 12-14°C.

CHEMICAL ANALYSIS

Alcohol	13.2% by volume
pH	3.37
Total acidity	6.20 g/L expressed in Tartaric acid
Residual sugar	2.0 g/L

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