

Wines of Chile

Cerro Nevado Chardonnay

The grapes come from the Aconcagua Valley, one of Chile's main wine-growing areas. The climatic conditions are similar to those of the Mediterranean area, with hot, dry summers and short, mild winters. Due to its proximity to the sea, there is permanent humidity with morning mists, which leads to slow ripening and high quality wines.

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Region

Wines of Chile continue the legacy of Spanish wine culture in the 'New World'. The rugged and wild landscapes, with the currents of the Pacific to one side and the Andean slopes to the other, allow excellent climatic conditions for the cultivation of varieties brought from the Old World: Cabernet Sauvignon, Merlot, Sauvignon Blanc or Chardonnay which prosper with indigenous grapes like Carmenere.

VARIETY	STYLE
Chardonnay	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
12.5 %	**Between 8-10ºC**

Tasting Notes

Pale lemon in colour with fruity aromas. The palate has zesty citrus and yellow melon notes with a lovely richness and weight.

Food Pairing

The perfect accompaniment to seafood dishes, Japanese food and soft cheeses.

Technical Information

Grapes are harvested when they are at just the right point of maturity to express the full potential of the famous Chardonnay grapes of the Aconcagua Valley. After destemming, grapes are cooled down (below 13º for more than 20 days) to prevent fermentation from starting too soon and enhance fruit concentration. The wine remains in contact with fine lees for 60 days to enhance its body and flavour.