

Capo Nativo 'the lumberjack'

Region:
Valle de Casablanca

Grapes:
Chardonnay

ABV:
13.0%

What:

The Capo Nativo Chardonnay presents a balanced and refreshing profile. This bright, pale yellow wine offers vibrant aromas of grapefruit and lime, complemented by subtle notes of pineapple and fresh herbs.

Where:

The temperatures are colder and templates, causing a slower ripening with the fruit which produces great character in flavor and aroma. The grapes come from vineyards that are approximately 12 years old at the Casablanca Estate, trellised in simple vertical shoot position, with an average yield of 12 tons a hectare. They were hand-picked into bins during the first week of March when they had reached the ideal state of ripeness. The grapes were transported to our Nancagua winery for vinification in stainless steel tanks at low temperatures with selected yeasts, pump overs and delicate lees stirring to reach the desired final result. Prior to bottling the wine, it was fined with adjusted doses of bentonite and cold stabilized to prevent tartaric precipitations in the bottle.

Barcode:
7804320749679

Sales Info:
750ml ,Case12 ,32.02 lb.

Palletization:
70 Cases / 5 Layers



Food Pairings:

Ideal for serving with fish and shellfish, cooked with creamy sauces or butter. Also perfect to accompany pasta dishes with seafood sauces or

Tasting Note:

A clear, bright pale yellow in color with refreshing citrus aromas of grapefruit and lime that intermingle with subtle tropical fruit aromas, especially pineapple, with a touch of herbs. On the palate, it is a balanced, fresh and fruity wine with velvety texture and a persistent, enjoyable finish!

