

Pacific Sound

Region:
Valle de Central

Grapes:
Chardonnay

ABV:
13.5%

What:

20-year-old vineyard that comes from the Los Monos field located south of Curico, on the banks of the Claro River.

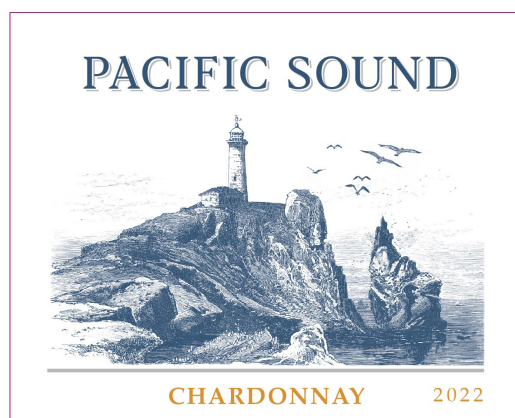
Where:

At the winery the grapes are quickly pressed to obtain the must, limiting its contact with grape skin as much as possible in order to obtain pale Rose color. The must is cleared at levels of 100 to 120 NTU before fermentation with selected yeasts for 15 to 20 days at temperatures close to 18°C. Once alcoholic fermentation is over we work the lees to improve the palate and complexity. Protein stabilization takes place with doses of bentonite and then cold stabilized at -4°C. to then have a final filtration before packaging.

Barcode:
7801222923619

Sales Info:
750ml , Case 12 , 30.86lb.

Palletization:
55 cases / 5 Layers



Food Pairings:

Pair this with lobster, seared tuna, roasted lamb, curries, paella, seafood soups, stewed cod and any dish that is delicate in flavor and prepared with natural fats.

Tasting Note:

With a delicate salmon color and a charming nose of fresh fruit spicy aromas. Nectarines and hints of cherries. Medium to full body with very fresh and bright acidity.

