

# V9

## *Chardonnay 2011 by Viña Ventisquero*

### *Vineyard*

<b>Variety:</b>	100% Chardonnay.
<b>Denomination of origin:</b>	Central Valley.
<b>Soil:</b>	sandy-clay. Depth of 1.5 metres.
<b>Harvest:</b>	The grapes were harvested between 25 March and 10 April, when the grapes had reached the peak of their aromatic potential. The clusters were harvested during the night, when cool temperatures ensure optimal quality.

### *Wine*

<b>Winemaking:</b>	Fermentation took place in stainless steel tanks at a constant temperature between 12°C and 16°C, thus drawing out and preserving many of the aromas characteristic of this variety.
<b>Ageing:</b>	After fermentation, the wine was aged over its lees for three months. Battonage was used to gently move it, maximizing the contribution of the wine coming into contact with the fine sediment.
<b>Technical data:</b>	Alcohol by volume: 13.0% GL; pH: 3.26; residual sugar: 3.92 g/L.
<b>Ageing potential:</b>	This wine may be stored for up to 5 years in optimum conditions..

### *Tasting notes*

<b>Colour:</b>	Bright yellow with green hues.
<b>Aromas:</b>	This wine is expressive and fresh, revealing minerality and tropical fruit aromas such as pineapple, papaya and mango.
<b>Palate:</b>	In the mouth, it is delicate, medium-bodied, well-balanced and rounded. Fresh, fruity and persistent in the finish, with good persistence.

### *Serving suggestion*

Best served at a temperature between 8°C and 10°C. This wine is appealing and easy to drink and may be served as an aperitif or to accompany salad, pasta, fish, white meat and even fresh fruit desserts.

