



WALNUT CREST

Chardonnay

Area of Production:

Central Valley, Chile.

Soil:

Alluvial and gravelly.

Grape Variety:

100% Chardonnay.

Production Technique:

A wine of great concentration. 75% of the wine is fermented in stainless steel tanks. 25% is fermented in medium toasted French oak. 5% of the wine goes through malolactic fermentation.

Characteristics:

Color: Lemony yellow.

Bouquet: Ripe with fruit, buttery nuances, and vanilla.

Taste: Notes of passion fruit, vanilla, sweet cream, and ripe bananas.

Alcohol Content: 13.3%.

Total Acidity: 5.97 g/l.

Walnut Crest Chardonnay is a crisp and fruity varietal. Excellent with seafood, pasta and poultry dishes. Serve slightly chilled.