



**WALNUT CREST**  
Select  
Chardonnay

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***Area of Production:***

Central Valley, Chile.

***Soil:***

Alluvial soil of medium depth – good drainage and high fertility.

***Grape Variety:***

100% Chardonnay.

***Production Technique:***

Aged for 4 months in 100% stainless steel tanks.

***Characteristics:***

*Color:* Bright pale yellow.

*Bouquet:* Fresh aromas of pineapple mixed with citrus fruits.

*Taste:* The palate is full of bright fruits and a well-balanced acid structure makes for a pleasing finish.

*Alcohol Content:* 13.3%.

*Total Acidity:* 3.87 g/l.

Well rounded palate, fruity sensation, and balanced acidity harmonize perfectly with white, raw full-bodied and smoked fish such as salmon, tuna and swordfish. Also pairs well with shellfish such as abalone and calamari.