



CORNELLANA®
ESTATE GROWN

Cornellana wines come from our vineyards in Peumo, DO Cachapoal Valley. A magical and secluded place with a perfect micro climate which allows us to create unique high quality wines.

CHARDONNAY 2020

WINE OF CHILE

VINEYARD REGION: Peumo, D.O. Cachapoal Valley

100% Chardonnay

TASTING NOTES

MATURATION

These specially selected grapes are machine harvested at night, while still cold, to preserve fresh fruit flavors. After the crush, the grapes are macerated at 8-10°C for 4-6 hours to enhance varietal aromas. The must is clarified by natural sedimentation at 10-12 °C. After the must is pumped to a fermentation tank and selected yeast is added, keeping controlled temperature at 14-18 °C about 21 days.

NOSE

Fruity, citrus with notes of peaches, pears and pineapples.

PALATE

A soft and fresh Chardonnay, characterized by a refreshing taste and a clean finish.

FOOD MATCHES

Ideal with seafood, pasta with cream sauces and cheese. Best served slightly cold (10-12 °C).

ALC/VOL: 13 % **RESIDUAL SUGAR:** 3 g/l
ACIDITY: 5,5 g/l(in tartaric acid) **PH:** 3,44

