



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.

SPARKLING CHARDONNAY BRUT

WINE OF CHILE

VINEYARD REGION: Peumo, D.O. Cachapoal Valley

100% Chardonnay

TASTING NOTES

MATURATION

It makes delicious drinking now, as young wine, but can be cellared for 2 years from vintage in a location with adequate air conditioning and dark. Consume after opening.

NOSE

Attractive fresh, fruity, with aromas of citrus, green apples and grapefruit.

PALATE

Very refreshing and smooth on the palate, with lingering fruit flavors and balanced acidity finish.

FOOD MATCHES

Delicious as an aperitif, and can be enjoyed with fish and seafood of all kinds, summer salads, sushi and sashimi. Serve between 8° and 10°C.

ALC/VOL: 12% **RESIDUAL SUGAR:** 10 g/l
ACIDITY: 6,2 g/L (in tartaric acid) **PH:** 3,40

