



LA PALMA CHARDONNAY 2023

La Palma is a range of wines made with grapes from our own sustainable vineyards in the Cachapoal Valley and estate-bottled. Our goal with these honest, fruity, and very well-balanced wines is to present the flavours and aromas that make them unique and invite consumers to continue discovering Viña La Rosa.

WINE OF CHILE

Vineyard Region

Peumo, Cachapoal Valley.

100% Chardonnay



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).



Storage temperature

Optimal 15°C

ALC/VOL: 13 % **ACIDITY: 6,4 g/l (in tartaric acid)**
MR: 1,6 **PH: 3,4**

