

UNDURRAGA

ESTABLISHED IN 1885

CHARDONNAY

- CENTRAL VALLEY -



VARIETY: 100% Chardonnay

HARVEST: The grapes were harvested in 500 kilo bins.

SOIL: Sedimentary, with an average texture, loamy to clayey loam and well drained.

WEATHER: Humid mediterranean

AGING: Took place in stainless steel vats, between 1 to 2 months.

COLOUR: Yellow

NOSE: Intense aroma as pear, pineapple and a soft touch of oak.

PALATE: Fresh, dry and a soft sweetness.

PAIRING:

✓ SEA FOOD

✓ FISH

✓ ROASTED VEGETABLES

🌡️ 6 – 7°C.

WINEMAKER: Patricio Lucero



ESTATE GROWN - VINO DE CHILE

www.undurraga.cl