



MANCURA

# etnia

CHARDONNAY | 2021

CENTRAL VALLEY

## Origin

Central Valley. Its climate is temperate Mediterranean, with a wide thermal amplitude. The soils vary from sandy loam to clayey and stony, with diverse humidity levels and altitudes.

## Vinification

This wine combines the great aromatic expression and the flavors of grapes from different areas of Chile's Central Valley, whose diverse microclimates produce fresh, soft, and very fruity wines.



## Tasting Note

**Color:** bright straw-yellow.

**Aroma:** clean and fruity, with an expression of ripe pears and delicate citric notes.

**Flavor:** fruity, fresh, round and enveloping.

**Serving temperature:** 8 - 10° C.

**Food pairing:** chicken, turkey, shellfish au gratin, and fish with creamy sauces.

Variety:



Chardonnay



Harvest: 2021



D.O.: Central Valley



Alcohol: 13%

pH: 3.26

Total acidity : 3.95 g/L

Residual sugar: 4.12 g/L

WWW.MANCURAWINES.CL

MORANDEWINEGROUP

