



MANCURA

etnia

CHARDONNAY | 2022
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: 2022



D.O.: Central Valley



Alcohol: 13%

pH: 3.25

Total acidity : 4.26 g/L

Residual sugar: 5.10 g/L

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