

Chardonnay Evolucion Maule Valley Casa Donoso



CASADONOSO

W I N E R Y

The Producer:

Elegant golden yellow color with bright reflections. Its aroma evokes tropical fruit such as banana, pineapple and mango, itself delicate notes of honey. On the palate it presents a balanced acidity, subtle toasted notes as a result of its aging in barrels and a great finish.

The Wine:

Area: San Javier, Maule Valley
Harvest: Hand harvest in March
Vinification: Pre-fermentative maceration took place for 4 hours at 8°C in wine press. The wine was fermented at between 13°C & 16°C in still tank for around 5 to 7 days. 50% malolactic fermentation
Ageing: 30% of the wine was aged in french and american barrels for around 6 months.

Code: 7904
ABV: 13,5%
Pack: 6x75cl
Vegan: Yes
Vegeterian: Yes

