

La Piqueta Chardonnay



Wines of Chile

La Piqueta Chardonnay

La Piqueta is a wine for explorers that helps you to safely navigate the slopes and varietals of Chile's exciting wine landscape.



Region

Wines of Chile continue the legacy of Spanish wine culture in the 'New World'. The rugged and wild landscapes, with the currents of the Pacific to one side and the Andean slopes to the other, allow excellent climatic conditions for the cultivation of varieties brought from the Old World: Cabernet Sauvignon, Merlot, Sauvignon Blanc or Chardonnay which prosper with indigenous grapes like Carmenere.

VARIETY
Chardonnay

STYLE
Still Wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Between 8-10°C

Tasting Notes

A lovely lemon yellow in colour with fresh zesty aromatics. The palate has fruity citrus and honeydew melon flavours, with and under lying richness and intensity from this classic grape variety.

Food Pairing

The perfect accompaniment to pasta dishes, seafood and soft cheeses.

Technical Information

Grapes are harvested when they are at just the right point of maturity to express the full potential of the famous Chardonnay grapes of the Central Valley. After destemming, grapes are cooled down (below 13° for more than 20 days) to prevent fermentation from starting too soon and enhance fruit concentration. The wine remains in contact with fine lees for 60 days to enhance its body and flavour.

Awards

BRONCE

2021 International Wine Challenge: La Piqueta Chardonnay