

La Prensa Chardonnay



Wines of Chile

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Each morning, through misty mountains, Tomás delivered more than newspapers – he brought the world to every doorstep. A simple act,



turned into a daily event of connection.

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
12.5%

SERVING TEMPERATURE
Best served cold (8-10° C)

Tasting Notes

Pale lemon in colour with fruity aromas. The palate has zesty citrus and yellow melon notes with a lovely richness and weight.

Food Pairing

The perfect accompaniment to fresh seafood, sushi, sashimi and creamy cheeses.

Technical Information

The grapes are harvested at just the right moment to bring out the full potential of the renowned Aconcagua Valley Chardonnay. After destemming and gentle maceration of the must with its skins at a low temperature, the wine undergoes cold fermentation at below 13° for more than 20 days. The wine is then left in contact with its fine lees for 60 days to round out the palate.