

Las Alturas Chardonnay



Wines of Chile

Las Alturas Chardonnay

From the snow-capped peaks to the slopes of the Aconcagua Valley, our wines are a reflection of the altitude and purity of Chilean vineyards. Las Alturas is all about connecting with nature in its purest state. A truly special taste, born of passion and tradition, that will connect you to the very essence of the magnificent Andean mountain range.



VEGAN

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
Between 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

It goes perfectly with seafood such as prawns, shrimps, scallops and grilled or baked white fish. Also with white meats, such as baked chicken or turkey with fine herbs, creamy sultanas or 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 Aconcagua 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.