



RUBUS CHARDONNAY

Chile – Colchagua Valley

ABOUT THE RUBUS PROJECT

The Rubus Project was created by specialty importer Fran Kysel as a way to source & sell incredible wines at value prices. All wines in this international project are hand-selected by Fran Kysel. Rubus wines are fruit driven, true-to-type values that over deliver - true representation of quality for the consumer at an excellent price.

ABOUT THE WINE

Sourced from the Colchagua Valley, characterized by its steep slopes of well-drained granite soils and irrigated by the Tinguiririca River, which bring clear melt water from the Andes.

Rubus Chardonnay shows an attractive yellow color with some green tones. Its intense varietal character reminds one of ripe fruits like pineapple, with notes of melon and honey well harmonized with oak. Full, rich and buttery.

Appellation	Colchagua Valley
Varietal(s)	100% Chardonnay
Vinification	Grapes are harvested in the morning to avoid high temperatures & gently pressed at the winery. 25% of the wine aged American Oak barrels for 3 months. The blend is clarified, cold stabilized and filtered. Right before bottling, the wine goes through an online filtration system (plate and sterile membrane) to ensure microbiological stability.
Food pairings	Pasta, fish, seafood and mild cheeses, or on its own as an aperitif.
Size	12/750ml
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