San Elias

SAN ELÍAS - CHARDONNAY

Central Valley

VARIETY: Chardonnay 100%

ALCOHOL: 13.5%

VINIFICATION: The grapes are hand picked in the morning while the temperatures are low and fermented at 15 to 16ºC. The wine is then cold stabilized, and plate and membrane filtered during bottling to ensure microbiological stability. The wine is unoaked.

FOOD MATCHINGS: Pairs well with fish, salads and pastas.

WINEMAKER'S NOTES: This Chardonnay has a beautiful light yellow color. The nose presents intense aromas of tropical fruits. The palate is fresh, nice acidity and balance.