



PUNTÍ FERRER
FINE WINES CHILE

SIGNATURE CHARDONNAY

CLIMATE

Temperate weather characterized by periodic mediterranean type of rains and large thermal variations between the day and night. In average, during winter months, 600 mm of water are concentrated in our fertile valleys.

VINICULTURE

Vineyard Age: 10 years

Conduction System: Espalier

Performance: 12 Ton / Ha

Harvest Type: Mechanical during the second half of March.

VINIFICATION

Fermentation: Initiated with the use of selected yeast and processed under controlled temperatures of 14-16 ° C.

Storage: Stainless steel tanks.

TASTING NOTES

Visual: Straw yellow collar, brilliant with golden reflections.

Nose: Fruit fragrances like pineapple, peaches and pears, with smooth mineral touches.

Palate: Fresh entry, medium body with a fruity exotic ending.

Pairing: Seafood and white meats.

Serving T°: 10 - 12°C

