



## Aconcagua Valley La Prensa Chardonnay

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:

The grapes hail from Aconcagua Valley one of the country's premier wine regions. With a Mediterranean-like climate – hot, dry summers and mild, brief winters – the area benefits from the cooling effects of the nearby ocean. Morning fogs ensure slow, even ripening, resulting in wines of exceptional quality and complexity.

**VARIEDAD:**  
Chardonnay

**ESTILO:**  
Still wine

**GRADUACIÓN ALOHÓLICA:**  
12.5%

**RECOMENDACIÓN DE SERVICIO:**  
Best served cold (8-10° C).

### Notas de cata

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

### Maridaje

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

### Información técnica

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.