



Aconcagua Valley 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.

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:
Between 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

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.

Información técnica

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.