



ISLA NEGRA

Chardonnay

Appellation: Central Valley Valley

Chardonnay 85% / Others 15% Grape:

Vintage: 2015

Cecilia Padilla Winemaker:

Vineyard Growth

Soil: Alluvial and colluvial. Good permeable soils with medium organic

matter content.

Climate:: Mediterranean

Harvest

Date: March and April

50% hand picked-50% Mechanical Type:

Yield:: 13,000-14,000 Kgs/ha

Aging Process in Tank

Container: Stainless Steel

Duration: 2 months

Temperature::

12°C

Laboratory Analysis

Alcohol: 12,8%vol

Residual Sugar: 5,8 g/l

> Ph: 3,14

Total acidity: 6,1 gr/lt tartaric

Tasting Notes

Appearance: Bright

Palate:

Colour: Pale yellow

Aroma:: Fruity aromas with notes of apple, pear, minerals and a touch of wood.

Refreshing, soft, balanced and slightly sweet.

Food Pairing: Light seafood and fish.

Cellaring Potential Drink now through 2017