



CASAS PATRONALES



## CHUCARO

### CHARDONNAY

Chúcaro represents wines with great intensity of colour and fresh fruit-filled youth, which leave sweet, fresh memories on the palate. These are light, daringly soft wines, suitable for a wide range of occasions; enjoy them with food or during a conversation.



### TASTING NOTES

- Varietal Composition: 100% Chardonnay.
- Geographic Area: San Clemente, Maule Valley.

#### Winemaking:

Grapes carefully selected and harvested by hand. Fermentation in stainless steel at temperatures between 14 - 16° C with selected yeasts. Without malolactic fermentation to maintain varietal character.

#### Winemaker's comments:

Bright yellow color. Intense aromas with notes of ripe exotic fruit. On the palate, this wine is soft, fresh, fruity with good balance. Smooth lingering finish.

#### Food pairing:

Enjoy with non-fatty fish, seafood au gratin, white meat. Serve cold, 10 to 12 °C.

- Cellaring Recommendations: Ideally consume it today, their potential to age is 2 years.

