



BISQUERTT

Family Vineyards

Variety	: Chardonnay	Alcohol (%)	: 13
Vintage	: 2023	pH	: 3,22
Appellation	: Colchagua	Acidity (g/L)	: 5,28
		Sugar	: 2,25

Vineyard	: Located in Lolol in the Colchagua Valley. Automatic irrigation system. These plants do not produce a thick vegetative mass.
Climate	: Mediterranean climate with ocean influence, with temperatures ranging between 8 and 12 °C in winter and 18 and 29°C in summer. Annual precipitation: 500 mm.
Soil	: Transported granitic soil with medium evolution
Harvest	: Mechanized night-time harvest beginning the first week of March.
Fermentation	: Fermentation in stainless steel tanks at an average temperature of 12°C.
Aging	: Sediment removal during decantation and fine lees during post fermentation.

Tasting Notes : Our Chardonnay is bright, clear golden yellow in color, with medium body. The delicate nose is reminiscent of white flowers with subtle tropical fruit notes of pineapple and passion fruit. The mouth is slightly creamy from the 5% of the wine that aged in unoaked barrels for 4 months, giving it a more persistent and classy finish.

Pairing Suggestions : La Joya Gran Reserva Chardonnay goes remarkably well with fatty fish, seafood au gratin, white meats, and semi-ripe cheeses.

Recommended Serving : 10°C