THE APPLICANT

2022

THE APPLICANT CHARDONNAY

CURICO • CENTRAL VALLE • CHILE • SOUTH AMERICA

TECHNICAL DETAILS

The Estate

Central Valley is characterized by the alluvial soils, gravel, and sand. The area receives Mediterranean climate with moderate rainfall.

Wine Making

The vinification process of this wine is a mechanical harvest on the first week of April every year. Their wine is produced with controlled temperatures for 7 days. Malolactic fermentation happens within the stainless steel tanks.

Food Suggestions

Pairs well with pork, rich fish such as salmon and tuna, vegetarian and poultry dishes.

TASTING NOTES

The Applicant Chardonnay has a floral nose and tastes of a subtle citrus, lemon, and banana, with vague notes of nectarine flavor.

Chardonnay grape blend.

This wine contains allergens, sulfites.

SCAN >>
More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc) & 20L (1 pc)
- ABV%: 12
- Class: White

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VINTAGE IMPORTS
Importer & Distributor of Wines & Sirits