

**MAYCAS**  
DEL  
**LIMARÍ**

**SUMAQ**

**RESERVA  
CHARDONNAY**

**CHARDONNAY 2014**

**VARIETY**

100% CHARDONNAY

**HARVEST**

MARCH 2014

**ORIGIN**

QUEBRADA SECA VINEYARD (60%) AND LACHICA VINEYARD (40%)

**CLIMATE**

SEMIARID WITH COASTAL INFLUENCES

**SOIL**

ALLUVIAL, WITH SANDY CLAY LOAM.

**AGING**

IN FRENCH OAK BARRELS FOR 7 MONTHS (30% OF THE BLEND) AND IN STAINLESS STEEL TANKS FOR 6 MONTHS (70% OF THE BLEND)

**ALCOHOL** 13,5%

**RESIDUAL SUGAR** 2,94

**TOTAL ACIDITY** 3,77 g/L

**TASTING NOTES**

**COLOR:** BRIGHT GREENISH YELLOW.

**AROMA:** WHITE FRUITS AS PEARS AND WHITE PEACH, WITH HAZELNUT AND MINERAL NOTES.

**PALATE:** FRESH AND MED-BODIED. GOOD BALANCE AND FRESH ACIDITY WITH A PERSISTENT FINISH.

**FOOD PAIRING:** GOAT CHEESE AND FISH.

*(Cellaring Potential (Drink now through 2017))*



**CHILE**  
LIMARÍ VALLEY