

TERRANOBLE



PRODUCER PROFILE

Estate owned by: Agricola Santa Camila
Winemaker: Marcelo Garcia
Estate founded: 1993
Winery production: 96,000 Bottles
Region: Valle Central
Country: Chile

TerraNoble Classic Chardonnay 2006

WINE DESCRIPTION

Made from 100% Chardonnay and fermented in stainless steel at a low temperature to retain freshness and acidity. The wine is then aged for two months in stainless steel before release from the winery.

TASTING NOTES

This Chardonnay has an attractive soft brilliant yellow color. It has intense and harmonic aromas of tropical fruits, pineapples and pears.

FOOD PAIRING

Pair with crab cakes, pasta alla carbonara, or fried chicken.

VINEYARD & PRODUCTION INFO

Vineyard name:	Various vineyards in the Central Valley
Soil composition:	Volcanic and alluvial
Training method:	Espaldera
Elevation:	660 feet
Vines/acre:	1600
Exposure:	Northwestern/Southwestern
Year vineyard planted:	various
Harvest time:	March
First vintage of this wine:	1997
Bottles produced of this wine:	96,000

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Stainless steel
Fermentation temperature:	58 °F
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	2 months

ANALYTICAL DATA

Alcohol:	13.5%
Dry extract:	22.4 g/L