TERRANOBLE



PRODUCER PROFILE

Estate owned by: Agricola Santa Camila
Winemaker: Marcelo Garcia
Estate founded: 1993
Winery production: 109,200 Bottles
Region: Valle Central
Country: Chile

TerraNoble Estate Chardonnay 2025

WINE DESCRIPTION

The grapes for this wine come from vineyards located at the foot of the Andes Mountains in the Central Valley. The irrigation of the vines comes from the river which runs directly from the Andes range to the Pacific Ocean. The grapes were harvested in March with a complete level of maturity in order to show all their aromatic potential. This wine is made from 100% Chardonnay grapes that were fermented in stainless steel at a low temperature to retain freshness and acidity. The wine is aged for three months in stainless steel before release from the winery.

TASTING NOTES

This Chardonnay of bright pale-yellow color, shows aromas of fresh fruits, especially pears, apples and pineapple. On the
palate the wine displays a fresh and delicate style and a balanced acidity, making it very easy to drink.

FOOD PAIRING

Pair with crab cakes, pasta alla carbonara, or fried chicken. Great as an aperitif or paired with seafood.

VINEYARD & PRODUCTION INFO

Vineyard name:	Santa Camila vineyard
Soil composition:	Volcanic and alluvial
Training method:	Espalier
Elevation:	660 feet
Vines/acre:	1,600
Yield/acre:	3.4 tons
Exposure:	Northern / Southern
Year vineyard planted:	1996
Harvest time:	March
First vintage of this wine:	1997
Bottles produced of this wine:	109,200

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15-20 days
Fermentation temperature:	57-63 °F
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	3 months
Length of bottle aging:	3 months
Total SO2:	88 mg/L

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.47
Residual sugar:	1.85 g/L
Acidity:	3.82 g/L
Dry extract:	22.2 g/L

WINEBOW IMPORTS

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