



# ALBAMAR

CHARDONNAY  
2024

## COMPOSITION

Chardonnay 100%

---

## HARVEST INFORMATION

- Origin: Casablanca - Chile
  - Date: Second half of April
  - Yield: 12 tons / hectare
  - Harvest method: Mechanical harvest
- 

## WINEMAKING

- Destemming: 100 %
  - Fermentation period: 12 days
  - Fermented in: Stainless Steel Tanks
  - Aging: No
- 

## TASTING NOTES

Pale, golden yellow wine with golden highlights. On the nose, distinctive fresh fruits like peach dominate with soft floral notes. Medium persistence, light body, fresh and refreshing. On the palate, the acidity is juicy, with mineral and fruity notes. Perfect to pair with pastas, white meats or just as an aperitif.

---

## CHEMICAL ANALYSIS

- Alcohol: 13.3 % by volume
- pH: 3.3
- Total acidity: 5.6 g/L (Tartaric acid)
- Residual sugar: 1.9 g/L

