

ISLA NEGRA

Wine

Vintage 2015
Grape Chardonnay 100%
Valley Central Valley
Winemaker Cecilia Padilla

ISLA NEGRA HIGH TIDE CHARDONNAY

VINEYARD ORIGIN

Appellation Central Valley
Soil Alluvial and gravelly in mountain estates. Red clay and granitic in coastal and southern estates.
Climate Mild, with cool nights and foggy mornings.
Viticulture practices Vertical trellis system, drip irrigation and integrated management.

HARVEST

Type Mechanical (20 %) / Hand Picked (80 %)
Yield 12 Ton / Ha

WHITE VINIFICATION

Winery Viña Cono Sur / Chimbarongo
Type Vessel Stainless steel

AGING PROCESS IN TANKS

Type Container Stainless steel
Duration 4 to 12 Months (average)
Temperature 10°C

ANALYSIS

Alcohol 13,6%vol
Residual Sugar 4,2g/l
Ph 3,2
Free So2 30mg/l
Total So2 70mg/l
Total acidity 6,21gr/l tartaric
Volatile acidity 0,45g/l

TASTING NOTES

Appearance Bright, clean and young
Colour Greenish yellow
Aroma Plum, raspberry, sweet spices and hints of oak.
Palate The nose has a great intensity with notes of citrus, pineapple, white peach, melon and white flowers. Fresh and fruity.
Food pairing Appetizers, seafood, fish, salads, white meats, nuts, creams and cheeses.
Cellaring potential Drink now through 2017

