

# Santa Digna Chardonnay

**GRAPE VARIETIES:** 100% Chardonnay

**DATE GRAPES PICKED:** From March 9th to April 5th

**ORIGIN:** Central Valley

**VINIFICATION:**

Number of days of skin contact: None

Number of days of fermentation: 20 days

Fermentation temperature: 16°C

**LENGTH AND TYPE OF AGEING:**

Month wine was bottled: June 2013

**TECHNICAL DATA:**

Alcohol level: 13,5 % PH: 3.2

Acidity level: 5.2 grs/l (as tartaric)

RS: 2,7 gr. /l.

**FORMATS AVAILABLE:** 75 cl

**TASTING NOTES**

Pale yellow colour with greenish hues. Aromas of mango and apricot, enriched by citric notes. Fine balance between density and acidity on the palate with a very fruity aftertaste

**SERVING SUGGESTIONS**

Serve at 10°C .An ideal partner for backed fish dishes, as well as turkey or chicken in creamy sauces.



ORGANIC VITICULTURE & FAIR TRADE WINES  
100% FAMILY OWNED WINERY

2013

Chardonnay  
Central Valley

