

## THE APPLICANT

# THE APPLICANT CHARDONNAY

CURICO • CENTRAL VALLE • CHILE • SOUTH AMERICA

### TECHNICAL DETAILS

#### The Estate

Central Valley is characterized by the alluvial soils, gravel, and sand. The area receives Mediterranean climate with moderate rainfall.

#### Wine Making

The vinification process of this wine is a mechanical harvest on the first week of April every year. Their wine is produced with controlled temperatures for 7 days. Malolactic fermentation happens within the stainless steel tanks.

#### Food Suggestions

Pairs well with pork, rich fish such as salmon and tuna, vegetarian and poultry dishes.

### TASTING NOTES

The Applicant Chardonnay has a floral nose and tastes of a subtle citrus, lemon, and banana, with vague notes of nectarine flavor.

#### Chardonnay grape blend.

This wine contains allergens, sulfites.

SCAN >>  
More About  
This Wine



### ATTRIBUTES

- Available Size: 750mL (12 pc) & 20L (1 pc)
- ABV%: 12
- Class: White

[WWW.FLWINESCHILE.CL/NUESTRAS-MARCAS/](http://WWW.FLWINESCHILE.CL/NUESTRAS-MARCAS/)

## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

