




LAS NINAS ELLA BIO

Designation :	Chardonnay - DO Colchagua
Vintage :	2021
Grape varieties :	100% Chardonnay
Origin :	<p>The vines of this Chardonnay are planted in a fabulous setting of biodiversity at the edge of the Tinguiririca River in the middle of our park, where are growing olive trees, citrus, chilean coconut palms, magnolia, araucaria and cedar trees, among other species. The freshness of the river, the excellent drainage of the ground and the interaction of the flora that surrounds us offer us the privilege to make a rich and elegant white wine.</p> <p>Sub-humid thermal conditions, average annual temperature of 15°C, average rainfall of 450 mn. The predominant climatic factor is the thermal oscillation which can exceed 20°C. The southern orientation of the hills allows the vineyards to be less exposed to strong sunlight and to have dense native vegetation.</p> <p>Plot located at an altitude of 170 m and 60 km from the ocean.</p>
Vinification :	<p>Manual harvest, carried out between 7 and 10am in order to harvest the grapes at temperatures between 8°C and 15°C. The grapes are pressed directly at a temperature below 10°C.</p> <p>Juices from light pressure (>400 millibars) give a fruity wine with peach and apricot aromas; while other must (<400 millibars) will be hyper-oxidised to give honey notes to the final blend.</p> <p>The first juices are decanted a first time to select a % of fine lees and particles, macerated with these same juices for 15 days at 4°C in order to increase the aromatic power and the volume in the mouth. A second decantation, pre-fermentation, will allow the juices to be cleaned up before alcoholic fermentation.</p> <p>Fermentation between 14°C and 17°C to favour the fruit aromas (peach, apricot). The wine is racked and aged on fine lees and wood for 4 months.</p>
Soil :	<p>Alluvial deposit, clay or silty-clay texture. Flat land on the river edge.</p>
Country origin :	CHILI
Sensory characteristic :	
 Colour :	Beautiful and bright golden yellow colour.
 Nose :	Subtle aromas of peach, apricot, citrus, butter and toast.
 Palate :	The palate is balanced, fresh, round and persistent. This wine will transport you to the singular, beautiful, natural and harmonious place from which it comes.
Recommendations :	Ideal with seafood (oysters, clams with parmesan, shrimps), fish (grilled sea bass) or pasta with olive oil and cheese.
Serving condition in C° :	10° - 12°
Alcohol content :	12.5
Acidity G/L :	0

Product code : 758923
Bottle type : 0,75 BOURGOGNE KNON BOUC FM
Capacity : 0.75 L
Empty bt weight / size in mm: : 0.48 Kg / L 84.9 x l 84.9 x h 296
Full bt weight : 1.23 Kg
Case weight / size in mm : 7.705 Kg / L 265 x l 177 x h 315
Cubic Capacity : 0.015 m³
Units per Case : 6
Number of layers : 5
Number of cartons per layer : 19
Number of cartons per palett : 95
Palett weight : 731.975 Kg
Bottle Barcode : 7804661040626
Carton Barcode : 7804661043146