PUROANDES

Late Harvest

A deep golden color with sweet aromas of honey, caramel and touches of watermelon. Full bodied, providing the perfect balance between acidity and sweetness. Highly recommended for desserts and after dinner drinks

Origin Chile

Denomination Maule Valley **Type** White Wine

Variety Chardonnay + other grapes

Bottle Sizes 750 ml

Viticulture Vertical shoot positioning

Vinification 15 day fermentation at 15°C / 59°F

4 hour maceration

1 month ageing in Oak barrels

Alcohol 12% Alc. Vol. Residual Sugar 100 gr/L

Total Acidity 4,8 gr/L

Serving T° 12°C / 54 °F

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O. MAULE VALLEY - CHILE