



MONTES *classic series*[®]

Chardonnay | 2009



This is a wine fermented 40 % in French oak barrels and 60 % in stainless steel tanks. The process is carried out under controlled temperature conditions between 12 - 15 °C (54 - 59 °F) to maximize the fruit aromas. Beautiful pale gold in color with green hues, its aromas blend butter and hints of vanilla and tropical fruits like banana and ripe pineapple. A fresh and youthful wine, fruity, with good body and balance, creamy and complex in the mid palate, a very gentle Chardonnay with a long and persistent finish.

TECHNICAL DATA

Description:

A fruity, fresh and tropical wine of intense flavor. Oak aging has been lowered slowly over past vintages producing a fruitier and fresher wine style, more expressive of its Chardonnay character.

Denomination of Origin:

Curicó Valley.

Oak Aging:

Six months in French oak barrels.

Filtering:

One earth and one pad filtration precious to bottling.

Yield of Vineyard:

9 tons per hectare (3.6 tons per acre).

Grape Variety:

Chardonnay 100%.

SUGGESTIONS

Cellaring Recommendations:

Two years.

Recommended Serving Temperature:

10° - 12° C (50° - 54° F).

Decanting:

Not needed.