



MONTES *classic series*[®]

Chardonnay | 2010



Beautiful pale gold in color with green hues, its aromas blend hints of butter, vanilla and tropical fruits like banana and ripe pineapple. A youthful Chardonnay with good body and balance, smooth, well-rounded and complex in the mid palate. A very gentle wine with a touch of oak producing a fruitier and fresher wine style, fully expressing Chardonnay's distinctive character. Recommended for pairing it with salmon ceviche, vichyssoise, Chilean sea bass with sautéed mushrooms and rice, fettuccine Alfredo, conger eel soup or as wine by the glass.

TECHNICAL DATA

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.