



MONTES *classic series*[®]

Chardonnay | 2011



Beautiful pale gold in color with green hues, its aromas blend hints of butter, vanilla, honey and tropical fruits like banana and ripe pineapple. A very gentle wine showing pear and green apple fruit notes with a touch of oak and a balanced, smooth and a rounded finish producing a fruitier and fresher wine style, fully expressing Chardonnay's distinctive character.

TECHNICAL DATA

Denomination of Origin:
Curicó Valley.

Oak Aging:
Six months in French oak barrels.

Yield of Vineyard:
9 tons per hectare (3.6 tons per acre).

Grape Variety:
Chardonnay 100%.

Case Production:
45,000 cases of 12 x 750ml.

BASIC ANALYSIS

Alcohol _____	13.9°
Total Acidity (H ₂ SO ₄) _____	3.76 g/lt.
Residual Sugar _____	2.17 g/lt.
pH _____	3.13 g/lt.
Volatile Acidity (C ₂ H ₄ O ₂) _____	0.25 g/lt.
Free SO ₂ _____	0.027 g/lt.

SUGGESTIONS

Cellaring Recommendations:
Two years.

Recommended Serving Temperature:
10° - 12° C (50° - 54° F).

Decanting:
Not needed.

Pairing Suggestion:
Highly recommended with salmon ceviche, vichyssoise, Chilean sea bass with sautéed mushrooms and rice, fettuccine Alfredo, conger eel soup or as wine by the glass.