

No es Pituko! 2023 Chardonnay



ECHEVERRIA®

Family Wines

“The appearance of this natural wine is pale yellow and is slightly cloudy, due its lack of processing. On the nose, strong aromas of banana, apple and pear blend with toasted brioche. In the mouth, it is full-bodied and rich, with a creamy refreshing and fruity acidity.”

Roberto Echeverría Jnr, Chief Winemaker

ORIGIN:

Chile
Curicó Valley



Entre Cordilleras Areas

GRAPE VARIETY:

Chardonnay proprietor's single vineyard grapes, from ungrafted selected clones of pre-phylloxera French rootstock.

HARVEST:

March 14th, 2023.

Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.

Carefully selected before processing.

WINEMAKING:



Vegetarian



Vegan

- Manual harvest in boxes of 18 Kg, transported immediately to the winery.
- Destemmed, pressed and cooled at 8 ° C.
- Decanted for 24 hours at 8 ° C prior to fermentation.
- Fermentation with natural yeast in stainless steel tanks between 13 and 17 ° C for 25 days.
- No stabilization process, no filtration.
- No added sulfites
- Stored with its own lees in stainless steel tanks prior to bottling.

ANALYTICAL DATA: (APPROXIMATE DATA)

Alcohol:	13.5	% by vol.
Total Acidity:	5.3	grams per liter (Tart.)
Residual Sugar:	1	grams per liter
pH:	3.5	

SERVING T°:

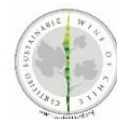
Serve between 10° and 12°C.

CELLARING ABILITY:

At least 3 years

KEY DESCRIPTORS:

Natural - Fruity - Expressive - Vibrant – Fresh- Rich



Sustainable Winery
ISO 9001- HACCP