



VINA ECHEVERRIA

\$21.95

* Suggested retail price

Es Cuiko Chardonnay
Oak Nature 2018



Nature

	Product code	14464771
	Licensee price	\$19.08
	Format	6x750ml
	Listing type	Private import
	Status	Unavailable
	Type of product	Still wine
	Country	Chile
	Regulated designation	Denominación de origen (DO)
	Region	Valle Central
	Subregion	Valle del Curico, Valle de Curico
	Varietal(s)	Chardonnay 100 %
	Alcohol percentage	13.5%
	Colour	White
	Sugar	Dry
	Sugar content	1.8
	Closure type	Cork
	Aging vessel type	15 months in French oak barrels
	Total acidity	7.3 g/l
	PH	3.6
	À boire	Drink now or in 2 years

ABOUT THIS WINERY

At Viña Echeverría, our winemaking mission is to use our long history of family expertise in viticulture and vinification to craft elegant best-in-class wines which are expressive of our cherished landscape.

Our sustainable estate winery is the setting for our traditional and respectful viticulture approach, where mother nature along with precision viticulture allow our organically grown grapes to reach their maximum potential.

TASTING NOTES

The appearance of this natural wine is pale yellow and is slightly cloudy, due to 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.

PRODUCT NOTES

Chardonnay proprietor's single vineyard grapes, from ungrafted selected clones of pre-phylloxera French rootstock. Harvest took place on March 8th, 2018.

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Hand-picked chardonnay grapes are carried to the winery immediately after cutting, and carefully selected before winemaking. Grapes are destemmed, pressed and cooled at 8°C. Wine is decanted for 24 hours at 8°C prior to fermentation. Fermentation with natural yeasts in stainless steel tanks between 13 and 17°C for 25 days. No stabilization process, no filtration, no added sulfites. Aged in French oak barrels for 15 months.



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