

ANTARES.

CHILE

The brightest star in the southern sky

Antares Chardonnay

The brightest star of the South Hemisphere

Chile is a long-skinny country on the south-west corner of South America. From north to south, east to west, the combination between man, climate and soil has opened new wine regions to the world. Main features to this mélange are the Andes Range alongside the East border, the Pacific Ocean on the west coast, the Atacama Desert up north and the Patagonia down south. A land of explorers and adventurers, this wine country gives birth to thrilling wines.

Fermentation & Ageing

In order to capture the fresh and fruity character of this Chardonnay, the fruit was carefully pressed. The must was later fermented in stainless steel tanks between 10°C and 12°C (50°F to 54°F) for optimum extraction of aromas and flavour. There is a small percentage which was fermented in French oak to give the final wine additional complexity.

Tasting Note

Our pale yellow Antares Chardonnay stands out for the intensity of its aromas of tropical fruits and apples. The acidity is well-balanced on the palate and the overall result is light, fresh, crisp and fruity Chardonnay.

Food Pairing

Enjoy this wine with rich seafood dishes, white meats or mild cheese. Serve at a temperature of 10°C to 12°C (50°F to 54°F).

Ageing Potential

Up to 2 years

Technical Data

Winemaker: Andrés Caballero.

Variety: 100% Chardonnay

Appellation: Central Valley

