

# SOLECA

GENERACIONES  
3

## CHARDONNAY RESERVA 2022

Appellation:	Central Valley		
Variety:	Chardonnay		
Vineyard:	Vineyards planted mostly with NW exposition using VSP training techniques and drip irrigation.		
Soil:	Alluvial-colluvial origin in terraces and slopes of medium-to-low fertility. Good drainage.		
Harvest:	Mechanized night-time harvest. beginning the second week of March.		
Fermentation	Fermentation in stainless steel tanks at an average temperature of 12°C.		
Aging:	Sediment removal during decantation and fine lees during post-fermentation..		
Tasting Notes:	Our Chardonnay is bright, clear golden yellow in color. The nose is delicate, with subtle notes of tropical fruit and white flowers. Its slightly mineral profile adds complexity. Nice and elegantly acidic. Fresh in the nose and mouth.		
Pairing:	Excellent as aperitif on a sunny afternoon by the poolside or the beach. Very nice with salmon, steamed seafood and light-flavored cheeses. Server at 11°C.		
Alcohol:	12,5°	Acidity (g/l):	5,51
pH:	3,31	Sugar (g/l):	1,27

