

VINA ALTO ROBLE

SANTA ALBA CHARDONNAY



In 1993 founders Francisco Achurra and Patricio Larrain began searching for new terroirs in which they could produce a wider range of varieties and styles. 'Alto Roble' means 'tall oak tree', representing strength, stability and nobility, something they aim to reflect in their wines.

Winemaking is led by Eloísa Uribe, she has a vast experience including several years in Sonoma Valley and Bordeaux and has been working at Alto Roble exclusively since 2002.

Blend: 100% Chardonnay

Location: Curicó Valley

Country: Chile

Vintage: 2018

Alcohol: 12.5% ABV

Viticulture: VST and Pergola.

Vinification: This wine is unoaked to focus on the fresh, primary fruit character.

Tasting Note: Lovely stone fruit, peach and floral notes on the nose; the palate is clean and rounded with a pure expression of orchard and stone fruits. Notes of exotic fruit lead on the pleasing and satisfying finish.

Food Match: The bright and fresh style of this wine make it a perfect match for whitebait or pear and walnut salad.

Altitude: 200 MASL

RS: 3.9 (g/l)

Closure: Screwcap

Oak: No

Organic: No

Biodynamic: No

Vegetarian: Yes

Vegan: Yes



CONDOR
SOUTH AMERICAN WINE SPECIALIST

