

BODEGA CERRO CHAPEU

Chardonnay

Cerro Chapeu

Technical information

Country: Uruguay
Region: Cerro Chapeu
Appellation: Cerro Chapeu
Grape Variety : 100% Chardonnay
Terroir : Sandy deep red soils
Age of the vines : approximately 35 years



Vinification

The grapes are hand-picked and pressed with whole bunches at a low temperature 12°C. Very mature Chardonnay grapes, cold clarification and spontaneous fermentation in French oak barrels. Complete malolactic in barrels and aged for 6 months sur lie with a weekly batonage. A 50% of tank fermented Chardonnay was blended for increase the freshness of this style.

Tasting notes

This wine has a pale yellow color with a viscous aspect in the glass. Intense and delicate fruit aromas of melon, red apple and pineapple with a very slight touch of toasted almonds and honey. The taste is complex, dry and lively that leaves freshness and length on the palate.

Wine pairing:

Ideal to serve with seafood or salads, as well as with white meats.