



ALTUM

TERRAMATER

Chardonnay

CASA BLANCA / CHILE



Tasting notes

- **Colour:** Golden yellow with green olive hints
- **Aromas:** Complex nose. Mineral character with notes of peaches and soft green Apple.
- **Flavors:** Wine with a good structure and well balanced between acidity and sweetness. Flavors of honey and caramel mixed with soft toasted french oak barrels. Persistent finish.
- **Pairing:**
 - Mushroom risotto.
 - Thai food.
 - Smoked or fatty fish.
 - Hard / Smoked Cheeses.
 - Spiced Goat Cheese.
 - Seafood in broth-type preparations.

Suggested serving temperature: 10°C (50°F).

We recommend the use of decanter.

Vineyard

- **Vine:** Between 20 and 25 years.
- **Soil:** Clay loam.
- **Climate:** Cold weather with maritime influence.
- **Harvest:** Season with no rain and good temperature. Good aromatic expression and acidity. Harvest took place the third / fourth week of March.

Winemaking

- **Fermentation:** Traditional with selected yeasts.
- **Filtration:** Filtration through 0.45 membrane.
- **Ageing:** 10 months in french oak barrels of first use. Good ageing potential.

Laboratory analysis

- **Alcohol:** 14,3 %
- **Residual sugar:** 3,54 g/l
- **Total acidity:** 6,9 g/l
- **pH:** 3,17

