



# FRAY LEON

## CHARDONNAY



Central Valley



Jorge Martínez  
Winemaker

### Vineyards

Central Valley, characterized by its soils of alluvial origin and its Mediterranean climate.

### Vinification

Hand and machine picked, the third week of March. Wine is made in the traditional manner, with maceration in a press followed by decantation. It is fermented in stainless steel tanks with selected yeasts.

### Tasting notes

**Colour:** yellow with touches of gold, bright.

**Aroma:** apple, pear and peaches, combined with flowers and notes of vanilla.

**Flavour:** balanced body, fruity and very agreeable finish.

### Serving suggestions

**T°:** serve between 12°C – 14°C.

**Food Pairing:** white meats and pastas.



### Analysis

Alcohol: 13%

pH: 3.06

Total Acidity: 4.24 g/L.

Residual Sugar: 6.92 g/L.