

# Las Mulas®



## Chardonnay 2022

CENTRAL VALLEY

**TYPE OF WINE:** White wine  
**D.O.:** Central Valley  
**VARIETIES:** 100% Chardonnay  
**HARVEST DATE:** March 9 and 10

### TASTING NOTES

Light yellow color with hints of gold. Intense and elegant, aromas with notes of ripe fruit, reminiscent of the Chardonnay strain, the wood appears delicately and in harmony with the wine. Dense palate, with fine acid edges that make it fresh, intense and with a great finish in the mouth, a different wine.

### SERVING SUGGESTION

Good as an aperitif, with baked fish, grilled or made with delicate sauces. Serve at 10 ° C

### TECHNICAL DATA

Alcohol content: 13,5% Vol.  
pH: 3,0  
Total acidity: 6,6 g/L (expressed in tartaric acid)  
AR: 4,2 g/L

**FORMATS AVAILABLE:** 75 cl

### VINIFICATION

Pressing: Destemmed, without maceration  
Types of fermentation: Alcoholic  
Fermentation time: 16 days  
Fermentation temperature: 14-18 ° C  
Aging: 100% wine in contact with wood for 2 months  
Aging potential: Ready to drink  
Bottling date: May 2022

### 2022 VINTAGE

The 2021-22 harvest season began on February 20 in Miguel Torres Chile and has presented unique conditions, where water scarcity is undoubtedly the most important factor. Among the favorable aspects is first of all the excellent phytosanitary condition and quality of the grapes, the absence of frost in spring and the absence of precipitation during harvest and flowering, allowing a great harvest opportunity, being able to obtain fresh and aromatic white wines and good acidity in all types of wines.



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