



#### CLIMATE

Mild warm climate with a Mediterranean rain pattern, characterized by significant temperature fluctuations between day and night. Annual precipitation averages 650mm, concentrated during the winter months.

#### VITICULTURE

Grape: Chardonnay

Training System: Tellis

Yield: 10 Tons/Ha

Harvest Type: Manual harvest during the first week of February.

Location: Rancagua.

#### VINIFICATION

Fermentation: Initiated by selected yeasts in stainless steel tanks.

Fermentation takes place through the "charmat" system at controlled temperatures between 12 - 15°C.

#### NOTA DE CATA

Visual: Intense golden color with greenish highlights.

Nose: Fruity aromas with notes of pineapple and peach, along with some fresh bread.

Palate: Marked and balanced acidity, gentle and delicate bubbles in the glass, medium-bodied, elegant, and silky.

Pairing: Ideal to accompany seafood, ceviche, salmon, and all kinds of cheeses.

Service T°: 8°C



STORED IN  
ISOBARIC  
STAINLESS STEEL  
TANKS

RESIDUAL  
SUGAR 3-5,5 g/L

ALCOHOL 12,5%



Mesa de cata  
La CAV 2023



Descorchados  
2022



Descorchados  
2023



Mesa de cata  
La CAV 2024