



7Colores: is a beautiful little bird from Chile and the only in the world that has seven colors.

Chile is unique in many others ways too, and we aim to realce the unique quality of Chilean fruit in each wine we craft, based on innovation and always daring to go beyond the traditional boundries in every wine we make...

TASTING NOTE

Color: bright straw-yellow.

Aroma: clean and fruity, with an expression of ripe pears and delcate citric notes.

Flavor: fruity, fresh, round and enveloping.

Service temperature: 8 - 10° C.

Food pairing: chicken, turkey, shellfish au gratin, and fish with creamy sauces.

VINEYARD

Central Valley. Its climate is temperate Mediterranean, with a wide thermal amplitude. The soils vary from sandy loam to clayey and stony, with diverse humidity levels and altitudes.

VINIFICATION

The vinification aims to highlight the variety's typical flavors and aromas to obtain fresh and fruity wines.

Origin	2021
Central Valley	Harvest
Variety: Chardonnay	Alcohol: 13 %
	pH: 3.26
	Total acidity: 3.95 g/l
	Residual sugar: 4.12 g/l



CORTEJO 2021

