



DISCOVER THE MISTERY OF THE PACIFIC...



CHARDONNAY 2003

COLOR Straw yellow.

NOSE Crisp, fresh, and lightly mineral with ripe fruit aromas recalling pineapple, papaya, and cherimoya, with soft vanilla notes from the elegant oak treatment that not only respects the fruit but adds complexity as well.

PALATE Mouth-filling and juicy, with great persistence and concentration. In perfect balance with its alcohol, the acidity adds volume, strength, and freshness.

pH : 3.41

Total acidity : 4.0

Alcohol : 14.6°

Production in tons/ha : 7

Total cases : 3,580

Ageing potential : 5 years

Selected hectares : 6.8



VIÑA GARCÉS SILVA

Premium Wine from the Chilean Pacific Coast

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