

# FRONTERA

## CHARDONNAY

◀ CENTRAL VALLEY ▶



Ideal to serve with seafood, white fishes, chicken and pasta with white light sauce.

- **VARIETY** 85% Chardonnay / 15% Other white grapes
- **HARVEST** 40% hand-picked during March.
- **SOIL** Alluvial and calluvial.
- **AGING** In stainless steel tanks for 2 months.
- **COLOR** Pale yellow.
- **NOSE** Intense fruity aroma, with notes of apple, pear, papaya, and pineapple with butter and wood.
- **PALATE** Refreshing, soft, balanced and slightly sweet.

◀ TASTING NOTES ▶

[www.fronterawines.com](http://www.fronterawines.com)