

# 2021 | Contempo Chardonnay



Region/Appellation: **Chile / Cachapoal Valley (Peumo Area)**

Varietal/%'s: **100% Chardonnay**

Alcohol %: **12.8%**

Acidity: **6 g/L tartaric acid**

Residual Sugar (%): **0.2%**

Special Designation: **Family Owned, Estate Grown**



Contempo is defined as showing the latest style. Whereas the packaging will remain consistent over time, the style and varieties of the wines offered under the Contempo brand will continually adapt to the wandering palates of the youthful wine consumer by exploring everything from the traditional to the avant-garde.

These specially selected grapes are machine harvested at night, while still cold, to preserve fresh fruit flavors. After the crush, the grapes are macerated at 8-10°C for 4-6 hours to enhance varietal aromas. The must is clarified by natural sedimentation at 10-12 °C. After this, the must is pumped to a fermentation tank and a selection of yeast is added, keeping the temperature-controlled at 14-18 °C for about 21 days.



A soft, fruity Chardonnay with aromas of citrus, peaches, pear, and pineapples. Slightly creamy and buttery on the palate with a refreshing, clean finish.



Enjoy with grilled fish, scallops, or steamed shellfish, lightly sauced pasta, creamy vegetable soups, or cheese platters.



Just Wine Points - **93**  
Tastings - **Highly Recommended, Silver Medal**



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