



---

# MONARCA *Varietal*

---

---

**Variety:**

Chardonnay

---

**Picking Season:**

second and third week of March.

---

**Origin:**

Cachapoal Valley – Rapel, Central Valley.

---

**Estate Vineyards:**

Las Rosas Vineyard and  
Loreto Vineyard (cool area)

---

**Climate:**

Mediterranean template, clear seasons, great thermal amplitude between day and night during ripening season.

---

**Soils:**

Alluvial, sandy franc, low fertility.

---

**Winemaking:**

The grapes were picked at low temperatures, destemmed and crushed to settle the juice 24 hrs at 8 °C (46 °F) to get a clear juice. This juice is inoculated with selected yeast and the fermentation is kept to 14-16 °C (57-61 °F).

---

**Cellaring:**

4 - 6 months in stainless steel tanks.

---

**Colour:**

Pale green with yellow reflects , bright.

---

**Nose:**

Fruity, rich in citric fruit, white peaches and some vanilla notes.

---

**Palate:**

Fresh, crispy texture, balanced acidity.

---

**Service suggestions:**

Serve at 8 °C (46 °F), better in the first 2 years to enjoy the fruit characters, but can improve even in 4 years since picking.

---