CACHET WINE

# Las Manitos Chardonnay

**Code** LASM050

An intense and fresh Chardonnay with fresh fruit and floral characteristics. A wonderful core of crunchy apple skin and lemon zest flavours, with buttery undertone.

**Tasting Notes:**

Yellow in appearance with golden highlights. White flower and fruit aromas on the nose coupled with subtle caramel notes. Fresh on the palate, with good weight and persistence.



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| Specification | |
|---|---|
| **Vinification** | A wine developed in conjunction with House of Townend, this light and vibrant Chardonnay comes from higher altitude vineyards around the central valley that display a crisper and less obvious tropical fruit character. All the grapes are harvested and pressed within 3 hours of picking, with the clear juice settled in tank for several days to clear any solids, before fermentation begins naturally using an inoculated yeast strain, and continues in steel tanks under cool termperature-controlled conditions for around 20 days. The wine is then racked through a series of tanks and then bottled in late spring after adjustment for acidity and a small portion of wine matured in contact with oak is added. |
| **ABV** | 13% |
| **Size** | 75cl |
| **Drinking Window** | Drink now |
| **Country** | Chile |
| **Region** | Central Valley |
| **Type** | White Wine |
| **Grapes** | Chardonnay |
| **Genres** | Vegan, Vegetarian |
| **Vintage** | 2025 |
| **Style** | Dry |
| **Body** | Rich, round and full flavoured |
| **Producer** | Viña Luis Felipe Edwards |
| **Producer Overview** | The history of Viña Luis Felipe Edwards (LFE) dates back to 1976, when Luis Felipe Edwards Sr. purchased the Fundo San José de Puquillay estate, located in the Colchagua Valley, a premier viticultural region in Chile. |
| **Closure Type** | Screw Cap |
| **Food Matches** | Try as a fabulous aperitif. Pair with seafood, salads, white meat and fish. |