



VARIETY

CHARDONNAY

From Sunrise's selected vineyards, our wines are born. Wines that are full of life, ripe with vibrant flavors. We harvest the unique energy of these beautiful places to light up your glass.

APPELLATION: Central Valley.

HARVEST: Hand picked and mechanical harvest in March and April.

SOIL: Alluvial and Colluvial.

AGING: Stainless steel tanks for 2 months.

COLOR: Yellow Pale.

NOSE: Intense varietal aroma, fruity with notes of apple pear, papaya, pineapple and wood.

TASTE: Refreshing soft, balanced and slightly sweet.

FOOD PAIRING: Enjoy with fish and fresh seafood.

Serve at a T° of 10-12° C.

