

# FOLÂTRE

VINEYARDS & WINERY  
CHILE



## Late Harvest CHARDONNAY



Vinos Folâtre is a family story. Lorena Folâtre named the winery in memory of her grandfather, Hermond Folâtre who arrived in Chile during the early last century, coming from his motherland France. He settled in the town of Pichaman, near Curicó, in the world-famous Maule Región. Folâtre wines are known at an international level for their exceptional quality.

<b>GRAPE VARIETY</b>	100% Chardonnay	<b>ALCOHOL</b>	11,7 v/v*
<b>VINEYARD</b>	San Alfonso	<b>RESIDUAL SUGAR</b>	37 g/l*
<b>APPELLATION</b>	Curicó Valley	<b>pH</b>	3,48*
<b>HARVEST YEALD APROX</b>	10 ton/ha	<b>TOTAL ACIDITY</b>	3,96 g/l*
		<b>SERVING TEMPERATURE</b>	10°-14°C/50°-57°F

\* Technical parameters are referential and can vary according to the harvest

### *Winemaking*

Our Chardonnay Late Harvest is made from grapes harvested at the end of April, a few weeks after the traditional harvest time for dry white wines. The purpose of leaving the grapes on the vine, is to reach a higher sugar concentration. The process dehydrates the fruit allowing it to reach important sugar concentration levels.

We follow the same wine making technics used for the traditional whites, the main difficulty is to control the temperature and the alcoholic content by stopping the fermentation in our cold temperature tanks at the precise time, therefore preserving the natural residual sugar that characterizes our late harvest.

### *Tasting Notes*

A tasty Late Harvest perfect to pair as an aperitive, to share with friends, with blue cheese, wild nuts, and desserts.

