

# FRONTERA



## Buttery Chardonnay

- **VARIETY** 96% Chardonnay, 4% Viognier.
- **HARVEST** 70% mechanical - 30% by hand.
- **SOIL** Alluvial and colluvial with good drainage and low fertility.
- **COLOR** Bright and clear with yellowish hints.
- **AROMA** Distinctive notes of fresh cream and butter melted with tropical fruits.
- **PALATE** Rich, savory, slightly sweet and creamy aftertaste.
- **PAIRING** Pizza, pasta with different sauces, roasted or grilled poultry, spicy food such as mexican, indian, caribbean or chinese.
- **SERVE AT** 10-12°C

**RESIDUAL SUGAR**  
10 g/L

**TOTAL ACIDITY**  
3.4 g/L

**pH**  
3.37

**ALCOHOL**  
13% vol.

◀ TASTING NOTES ▶

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