



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Las Manitos Chardonnay

Price £9.69
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 temperature-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 2023

Style Dry

Body Rich, rounded 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.