HOUSE OF TOWNEND

Las Manitos Chardonnay

Price	£9.99
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.