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BE GOLDEN.



Oro Bello

2013
Chardonnay
80% MONTEREY · 20% NAPA

VINTAGE

2013 was a golden year in California. The moderate coastal climate created a beautiful growing season that made it possible for winemakers to express their unique styles. Chardonnay and California have a well-known and longstanding love affair, but when everything lines up as it did in 2013, the resulting wines are dynamic. Oro Bello's first vintage will be one to remember!

TASTING NOTES

Elegance, finesse and power are three words that come to mind when tasting Oro Bello. Winemaker Alexandre Remy says that wine tasting is first a range of feelings rather than a list of aromas. With his 2013 Oro Bello Chardonnay, the subtle nuances evoke a feeling of warmth. Fruit aromas range from pineapple to kiwi with Meyer lemon notes. The mouthfeel is smooth yet fresh and balanced with well-integrated toasted oak.

WINEMAKING

After reaching optimal ripeness, the Chardonnay clusters were harvested and gently pressed to preserve their aromatics. The juice was fermented 90% in barrels to enhance richness. The wine also completed malolactic fermentation in oak barrels. To increase flavor complexity, 10% of the 2013 Oro Bello Chardonnay was fermented at a cooler temperature in stainless-steel tanks. This fraction adds fresher aromas such as lime and grapefruit, and it did not undergo secondary fermentation. The Chardonnay was aged on select lees in 30% new oak barrels to increase body, richness and complexity. The 2013 Oro Bello Chardonnay is ready to drink and will keep easily for up to three years.

NUMBERS

Alcohol: 13%
pH: 3.4
TA: 6.3 g/L
RS: 0.5g/L (Dry)

FOOD PAIRINGS

Oro Bello tastes best when shared with friends. Gather some of your loved ones for a feast of homemade guacamole with fresh salsa and grilled garlic/lime barbecued prawns. This wine pairs nicely with arugula salad, scallops, asparagus and risotto. For dessert, lemon meringue pie makes a great compliment for guests who love sweets almost as much as they love Oro Bello Chardonnay.



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