

ORO BELLO

2021 CHARDONNAY



90
POINTS

BEST BUY



TASTING NOTES

Creamy tropical fruit aromas range from pineapple to kiwi with Meyer lemon notes. The mouth-feel is smooth, fresh and balanced with well-integrated toasted oak. The 2021 Oro Bello Chardonnay is ready to drink and will keep easily for up to three years.

PAIRS WITH
GARLIC PRAWNS

Feast on guacamole with fresh salsa and grilled garlic/lime barbecued prawns.



VINEYARD SOURCES

90% Chardonnay
Lodi AVA

10% Chenin Blanc
Saurel Vineyard
Sierra Foothills AVA

Some of the best grapes in California are found in the Sierra Foothills, and Saurel Vineyard is the ideal growing site for high acid white varieties like Chenin Blanc. High in elevation with rich volcanic soils, the hot days and cool nights help develop intense flavor, structure and sharp acidity, which is exactly what we were looking for to blend with our rich chardonnay from Lodi

9L case - 12 bottles * 750 mL

56 cases per pallet

14 cases per layer

Closure: Diam 3 cork

Weight: 36Lbs per case, 2100 Lbs per pallet

14in Length *12in Height *10in Width



CASES PRODUCED

956

PRESENTED BY

ATLAS
WINE
CO.

ORO BELLO

2021
CHARDONNAY
CALIFORNIA



TROPICAL FRUIT

Elegant fruit aromas range from pineapple to kiwi with Meyer lemon notes. The mouthfeel is smooth yet fresh and balanced with well-integrated toasted oak.

THE PERFECT CHARDONNAY FOR HERE AND NOW.
TREAT YOURSELF AND YOUR FRIENDS TO THESE
DAZZLING DROPS OF CALIFORNIA SUNSHINE.

INGREDIENTS:
Grapes, yeast,
and oak.

125 CAL
per 5oz (148ml) Serving
(5 servings per bottle)
3g of Carbs 0g of Fat <1g of Protein

SERVE CHILLED AT:
44-57°F / 7-14°C
(30 min. in the fridge)

To learn more about Oro Bello and our
commitment to sustainability, please
visit our website OROBELLOWINE.com

Alc. 13.5% by VOL.
TA: 4.9 | pH: 3.6 | RS: Dry
Oak: 30% New 70% Neutral

NO ADDED: Artificial Color, Sweeteners, Gum Arabic or DMDC
GLUTEN FREE **VEGAN FRIENDLY**

Only Natural
Ingredients!

No Artificial
Additions!

WINEMAKING

- Harvested and Pressed within 8 hours
- Champagne Press Cycle
- Lees stirred twice a month
- Aged in Oak for 9 months (30% new)
- Cross-flow filtration

We use a champagne press cycle to lower the phenolic content of our wine. The fruit from Lodi goes through both primary and secondary fermentation in to increase the richness and viscosity, while the Chenin Blanc fruit only goes through primary fermentation in order to maintain its acid, aromatic complexity and the identity of its terroir. Both lots are combined 3 months before bottling and are cross-flow filtered. No chemical additives or adjustments are made except for the addition of the absolute minimum effective sulfites needed.

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