



Reserva

Chardonnay



TASTING NOTES Our Chardonnay is bright, clear golden yellow in color. The nose is delicate, with subtle notes of tropical fruit and white flowers. Its slightly mineral profile adds complexity. Nice and elegantly acidic. Fresh in the nose and mouth.

Pairing: Excellent as aperitif on a sunny afternoon by the poolside or the beach. Very nice with salmon, steamed seafood and light-flavored cheeses.

Aging potential: It is recommended for serving it now, but until 2 years it could maintain its personality.

Serve 8°C.

VARIETY 100% Chardonnay

APPELLATION Maule

VINEYARD Planted mostly with nw exposition using VSP training techniques and drip irrigation.

SOIL Alluvial-colluvial origin in terraces and slopes of medium-to-low fertility. Good drainage.

HARVEST Mechanized night-time harvest beginning the third week of March.

FERMENTATION Fermentation in stainless steel tanks at an average temperature of 12°C.

AGING Sediment removal during decantation and fine lees during post-fermentation.
