



CHARDONNAY RESERVA

2022



TECHNICAL NOTES

Appellation
Colchagua Valley

Variety
100% Chardonnay

Alcohol
14,5%

Total Acidity
3,87 g/L (H₂SO₄)

pH
3,09

Residual Sugar
3,62 g/L

TASTING NOTES

Bright yellow colour with gold hints. The nose shows complex notes of vanilla, fresh pineapple and lychee. The palate is intense, fresh and juicy with soft notes of herbs with spicy and toasted finish. The wine is harmonious with a well-balanced acidity and structure.

Ideal to serve at 10-12°C with salmon, sole, oysters, abalone, veal, quail or pasta with sauce.

VINEYARD

The Colchagua Valley is located 181 km south of Santiago and 45 km from the coast.

The coastal mountain range allows sea breezes to enter the valley, exerting a great influence by lowering temperatures in the afternoon, an effect that is especially important during the ripening period. Very dry and warm climate; dry summers and rainy winters. This type of terroir is recognized for obtaining good Chardonnay grapes.

