



CHARDONNAY RESERVA PRIVADA

2022

TECHNICAL NOTES

Appellation
Rengo – Cachapoal Valley, Chile

Variety
100% Chardonnay

Alcohol
14,0%

Total Acidity
3,92 g/L (H₂SO₄)

pH
3,09

Residual Sugar
3,0 g/L

TASTING NOTES

Only a careful selection of the best grapes from mature vines goes into this wine. Fermented and matured in new French oak barrels for 10 months. Golden yellow in colour. An elegant bouquet shows notes of ripe tropical fruit, banana and pineapple. The unctuous palate exhibits fine hints of vanilla and caramel with a long, balanced finish.

Ideal to Serve at 10-12 °C with smoked salmon, lobster, squid, abalone, pheasant, quail or veal.

VINEYARD

Located within the Central Valley are the upper reaches of the Cachapoal Valley, one of Chile's historic wine growing valleys. In this valley lies the town of Rengo that is protected by the mountain range that creates an area cooler and more arid than the rest of the valley.

The Torreón de Paredes vineyard built on alluvial soil, is situated in the heart of this and is flanked by the mighty Andes, which not only provides a stunning backdrop to our winery, but also creates the dramatic contrasts between day and night temperatures which result in richer, juicier grapes.

