



## Reserva Chardonnay

Winemaker Horacio Vicente has chosen the best plots from our vineyards to capture their most distinctive aromas and create a unique and exceptional experience with each wine.

### HARVEST & BLEND

Handpicked: 100% Chardonnay.

### CLIMATE & SOIL

The riverbanks of the Aconcagua provide sandy soil with low fertility and good drainage. Moreover, the cool, night breeze that descends from the Andes Mountains creates an exceptional temperature variation, producing a mineral character and fruit expression that distinguish this Chardonnay.

### PROCESSING

50% of the wine fermented in French and American oak barrels and 50% fermented in temperature-controlled stainless steel (14-16°C). Then the wine was barrel-aged over its fine lees for 6 months. After bottling this wine was aged for at least 3 additional months before release.



### ANALYTICAL DATA

Alcohol:	13.5	% by vol.
Total Acidity:	6,54	g/L (Tartaric)
Volatile Acidity	0,42	g/L (Acetic)
pH:	3.35	
Residual Sugar:	2.8	g/L

\*analytical data may vary from one lot to another

### Tasting

Yellow with golden highlights. Clean, fresh and bright, it has peart and ripe pineapple flavours, with whisper of oak. A keen edge of acid and sleek oak influence nicely balanced and integrated.

### Food Pairing Suggestions

An impressive wine to show off with tagliatelle and smoked salmon or a grilled tuna steak. Serve around 10°C.

Cellaring Ability: 2 to 3 years, but may be enjoyed now.

### Press & Awards

90 points, Tim Atkin 2019 (Vintage 2018)

Silver medal, Challenge du Vin 2018, France (vintage 2017)

Gold medal, Challenge du Vin 2017, France (vintage 2016)

Gold medal, Challenge du Vin 2016, France (vintage 2015)

Silver medal Concours Mondial de Bruxelles sChile 2010 (vintage 2009)