



## Chardonnay Reserve 2017

VALLE CENTRAL

**GRAPE VARIETIES:** Chardonnay

**DATE GRAPES PICKED:** February 14th to March 15th

**ORIGIN:** Central Valley

### TASTING NOTES

Pale yellow colour with greenish hues. Aromas of mango and apricot, enriched by citric notes. Fine balance between density and acidity on the palate with a very fruity aftertaste.

### SERVING SUGGESTIONS

Serve at 10°C .An ideal partner for backed fish dishes, as well as turkey or chicken in creamy sauces.

### TECHNICAL DATA

Alcohol level: 13% PH: 3.3

Acidity level: 5.7 grs/l (as tartaric) RS: 3,0 gr. /l.

**FORMATS AVAILABLE:** 75 cl

### VINIFICATION

Number of days of skin contact: None

Number of days of fermentation: 20 days

Fermentation temperature: 17°C

### LENGTH AND TYPE OF AGEING

Month wine was bottled: May 2017

### AWARDS AND SCORES

Vintage 2013 - 91 Points, Guía Mujer y Vino 2014, Chile