



## 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: March 08, 2016.

### 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

Handpicked and fermented in French oak barrels, it was then barrel-aged over its fine lees for 8 months. Only 10% of the wine underwent malolactic fermentation. After bottling this wine was aged for at least 3 additional months before release.

### ANALYTICAL DATA

Alcohol:	14.0	% 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 between 11 ° and 13° C.

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

### Press & Awards

Silver medal Concourse International de Brussels Chile 2010 (vintage 2009)

Bronze Medal International Wine Challenge 2009 London (vintage 2008)

Rated 86 - Wine Enthusiast July 2008 (vintage 2007)

Rated 87 - Stephen Tanzer's International Wine Cellar Mar/Apr 08 (vintage 2007)

Silver Medal Concours Mondial Bruxelles 2007 (2006 vintage).

Bronze Medal Wines of Chile Awards 2005.