

WINEMAKER'S RESERVA

ORIGEN	VINTAGE	GRAPE VARIETY	
D.O. Curicó	2024	Chardonnay 100%	

ALCOHOL	RESIDUAL SUGAR	PH	ACIDITY
12,5 % Vol	1,12 g/l	3,13	4,88 g/l

ORIGIN

Chardonnay grapes comes from selected vineyards in the Curicó Valley, known for its cold, rainy winters and warm, cloudless summers, allowing for a good thermal range between day and night. The soils are wellstructured, with textures that provide good permeability, promoting healthy root development.

WINEMAKING

Fermentation takes place between 14-18°C for 14-21 days. Then, the wine is kept on its light lees with weekly bâtonnage to develop more structure. Approximately 20% of the blend undergoes malolactic fermentation.

TASTING NOTES

Aromas of fresh fruits like peach, melon, and a hint of citrus. Mediumbodied with a charming creamy structure.

PAIRING

Excellent with grilled fish, chicken, or salads.

STORAGE RECOMMENDATIONS

Keep in a cool and dark place. Do not expose to significant variations of temperature.











