

VALDIVIESO
OF CHILE



CHARDONNAY WINEMAKER RESERVA

VARIETY
CHARDONNAY 100%

APELLATION
D.O. CENTRAL VALLEY

HARVEST
Hand picked. Second and Third week of March.

VINEYARD

Vineyards are located in the Central Valley. This Valley well renowned for its ability to produce outstanding Chardonnay.

VINIFICATION

- Careful hand selection.
- The whole bunches are pressed gently.
- The alcoholic fermentation takes place in stainless steel tanks at controlled temperatures.
- The wine remains in contact with the lees for 9 weeks and 20% remains in contact with French oak.

TASTING NOTES

Color soft yellow which highlight green hues

The aromas are reminiscent of fresh fruit citrus character, orange peel and fresh pineapple. Creamy, good fruit weight. Its soft structure is balanced by a vibrant acidity that refreshes the palate

Ageing Recommendations: : To enjoy its freshness young now or cellar for up to 4 years.

SERVICE AND FOOD PAIRING

Valdivieso Chardonnay accompanies ceviches, seafood, white meats, grilled fish or pasta accompanied by delicate sauces. Serve at 10 ° C.

