

Chardonnay Reserva 2008

Fat, great balance between fruit and spices

D.O.:	Rengo – Valle del Alto Cachapoal, CHILE
Variety:	100% Chardonnay
Alcohol:	14,0 %
Total Acidity:	4,25 g/L (H ₂ SO ₄)
pH:	3,10
Residual Sugar:	6,5 g/L

TASTING NOTES

Bright yellow colour with gold hints. The nose shows complex notes of vanilla, fresh pineapple and lychee. The palate is intense, fresh, and juicy with soft notes of herbs with spicy and toasted finish. The wine is harmonious with a well-balanced acidity and structure.

Ideal to Serve at 10-12°C with salmon, sole, oysters, abalone, veal, quail or pasta in white sauce.



VINEYARD

Located within the Central Valley are the upper reaches of the Cachapoal Valley, one of Chile's historic winegrowing valleys. In this valley lies the town of Rengo that is protected by the mountain range that creates an area cooler and more arid than the rest of the valley. The Torreón de Paredes vineyard built on alluvial soil, is situated in the heart of this and is flanked by the mighty Andes, which not only provides a stunning backdrop to our winery, but also creates the dramatic contrasts between day and night temperatures which result in richer, juicier grapes.