

Grande Réserve

GRANDE RESERVE CHARDONNAY 2017

Grape Composition 100% Chardonnay
Appellation Cachapoal Andes

WINEMAKING HIGHLIGHTS

Harvest Manual
Total fermentation time 3 weeks (20% fermented in used French oak barrels)
Fermentation temperature 14-16° C | 57-61 °F
Malolactic fermentation No
Yield 7 Ton/há

LABORATORY ANALYSIS

Alcohol 13,5 % vol.
Total Acidity 6,63 g/L (H2SO4)
Residual Sugar 2,66 g/L
Ph 3,23

TASTING NOTES

Color Yellow color with golden tones.
Nose Fresh nose with notes of tropical fruits, pineapple and white flowers.
Palate It has a refreshing acidity, a broad structure and good weight in the mouth. A short period in barrel provides complex notes.

SERVING AND FOOD PAIRING

Pairs well with fatty fish such as salmon and tuna, white meats such as chicken and turkey, creamy preparations such as risottos, tasty cheeses such as Parmesan or Brie. Serve at 10-12 °C | 50-54 °F

CELLAR KEEPING

Up to five years in a fresh, ventilated and humid place. T° Not less than 10 °C | 50 °F, not more than 18 °C | 64 °F. MUST NOT BE EXPOSED TO ABRUPT CHANGE OF T° AND STRONG LIGHT.

