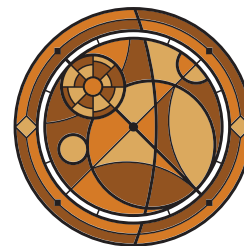


RESERVA

Vitral



CHARDONNAY 2015

GRAPE: Chardonnay.

HARVEST: Hand-picked and mechanical harvest. March - April.

APPELLATION: Coquimbo Valley, Aconcagua Valley, Central Valley and South Valley

SOIL: Riverbench, benchland and hillside associated soils.

CLIMATE: Cool, with coastal influences.

AGING: 6 months in stainless steel tanks, some with French oak staves.



COLOUR: Light, lemon yellow.

AROMA: Fresh and frutal. With notes of pineapple, citrus and peaches, with soft notes of vanilla.

PALATE: Complex, good balance and fresh acidity a mid - bodied wine with a long, sweet finish.



ALC: 13,5%

RESIDUAL SUGAR: 3,17 g/L

TOTAL ACIDITY: 6,23 g/L

pH: 3,23



ENJOY WITH:

Fish and shellfish, especially salmon, parmesan oysters and shrimps, and creamy pasta dishes.

