



CHARDONNAY

ORIGIN:

Colchagua Valley

VINTAGE:

2016

SOIL:

Clay Loam

AGEING:

100% of the mixture with French oak

COLOUR:

Golden yellow, deep, intense

NOSE:

Fresh, shows the fruity character from the beginning. Pineapple, Banana and peach together with small touches of caramel, candied fruit, butter given by the French oak barrels

PALATE:

Wine with good structure, an excellent balance, fresh and lively acidity. Medium bodied with a long and dry end palate. At the end you find pineapple, coconut and delicate hints of nuts, butter, cream complemented with toast impression

FOOD PAITING:

Perfect to enjoy with pasta, shrimp, scallops, salmon, trout, pork