



RESERVA *de*
FAMILIA



“Reserva de Familia,” the pursuit of elegance, complexity, concentration, and typicity.

Over 140 years of tradition and heritage represented in exclusive and refined wines.

CHARDONNAY 2016

Appellation: *Limarí valley*

This valley located in the north of Chile stretches from the Andes foothills on the east to the Pacific Ocean on the west. With low precipitation, its semi-arid climate is influenced by the marine breeze that blows from the ocean, which leads to dry springs and summers, and sharp differences between daytime and nighttime temperatures during summer. Its granite and clay soil is ideal for white varieties like Chardonnay.

Vinification

- 85% of the grapes used in this Chardonnay are sourced from the Limarí valley, and the remainder from Itata valley.
- The wine is fermented in French oak barrels, stainless steel vats, and foudres.
- Fermentation is followed by 12 months of lees management to add complexity and texture to the wine.
- 6 months of bottle aging prior to distribution.

Tasting Notes

Color: Golden yellow.

Nose: Very deep notes of orange peel and crème brûlée combined with hints of orange blossom and delicate hazelnut notes.

Palate: Medium-bodied, vibrant, and highly complex.

Aging Potential

6 to 7 years.

Pairing Suggestions

Scallops, grilled octopus, salmon.
Serve at 12° C .

Winemaker: Alejandro Wedeles