



LA PALMA RESERVA CHARDONNAY 2021

La Palma Reserva are wines made from selected fruit from our own vineyards that offer varietal expression in perfect harmony with the complexity that comes with the presence of oak. This collection of estate bottled wines offers the perfect opportunity to appreciate the potential of Chile and Cachapoal as a world-class denomination of origin.

WINE OF CHILE

Vineyard Region

Peumo, Cachapoal Valley.

100% Chardonnay



Maturation

These specially selected grapes are machine harvested at night, while still cold, to preserve fresh fruit flavors. The must is macerated at 10°C for 5-12 hours to enhance varietal aromas. The alcoholic fermentation is carefully controlled temperature to 14°C, to achieve clean, fresh and fruity flavors and enhance the aromas associated with the variety. 35% of the blend was and kept in French oak staves for 6 months.



Nose

Fresh and fruity. Notes of pineapple, pears with a touch of vanilla.



Palate

Refreshing and dry, with yellows fruits, deep length and oaky balance. Long finish.



Food Matches

Accompanies fine salmon sushi rolls and octopus, crab based dishes, lobster and scallop. Ideal pairs with green salads, and roasted tomatoes. Best served chilled between 10-12°C.



Storage temperature

Optimal 15°C

ALC/VOL: 12% ACIDITY: 6,3 g/l(tartaric acid) PH: 3,34

