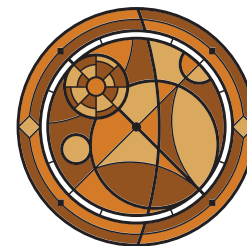


RESERVA

# Vitral



## CHARDONNAY 2016

GRAPE: Chardonnay

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

APPELLATION: Coquimbo Valley, Aconcagua Valley and Central Valley

SOIL: Alluvial, some coluvials soils. 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 fruity. With notes of pineapple, citrus and peaches, and traces of vanilla.

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



ALC: 13.5%

RESIDUAL SUGAR: 3.09 g/L

TOTAL ACIDITY: 6.45 g/L

pH: 3.9



### ENJOY WITH:

Fish and shellfish, especially salmon, oysters and shrimp, and creamy pasta dishes.

