

P|K|N|T.  
Reserve

# Chardonnay



**Varieties:** 100% Chardonnay.

**Denomination:** Central Valley, subregion Curicó Valley.

**Harvest:** Manual Harvest from the third week of February.

**Vineyards:** Middle-aged vineyards conducted in a vertical trellis system on average fertility soils located in the central zone. With great influence of the mountain range that allows a slow maturity and great aromatic expression.

**Vinification:** The selected grape is fermented at 16 ° C temperature in small stainless steel ponds. Alcoholic fermentation ends, a portion ends malolactic fermentation in French and American oak barrels and the other portion in pond on its lees which allows a greater aromatic complexity.

## Wine Composition

**Alcohol:** 13,2 % by vol

**Total Acidity:** 5,4 g/L en ácido tartárico.

**PH:** 3,3

**Residual Sugar:** 3,0 g/L.

**Tasting Notes:** Light yellow color of delicate nose a perfect balance between the citrus notes of colder areas and intense notes of white fruits such as pear, pineapple, peach and cherimoya. Of long end, in the mouth it is complex and elegant with a rich acidity.

**Suggestions:** Serve between 8-10°C. Recommended for dishes with higher fatty content such as Alfredo fetuchini or fish like salmon, albacore with different types of sauces.