



CHARDONNAY

VINTAGE

2019

ORIGIN

Chile

COLOUR

Pale greenish yellow with golden and bright hints.

AROMA

Fresh, shows the fruity character from the beginning. Pineapple and peach together with small touches of hazelnut 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 green pear and delicate hints of white peach complemented with toast impression.

FOOD PAIRING

Perfect to enjoy with delicate fish such as grilled sea bass, sole or turbot, garnished with capers or herbs creamy sauces.