

# RESERVA CHARDONNAY 2025

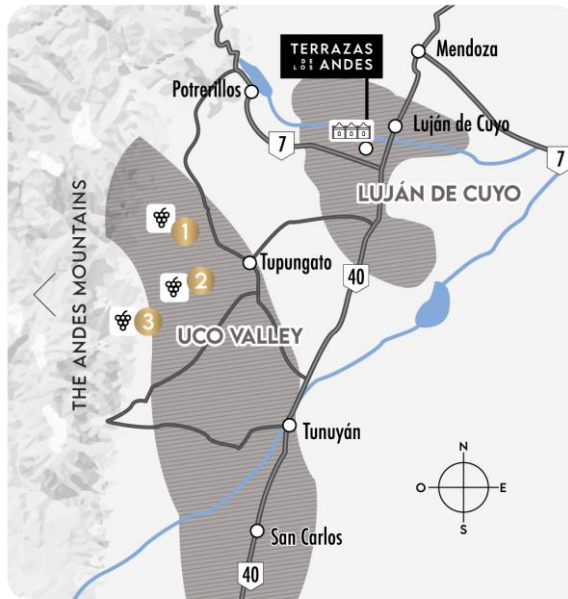
FRESH – EXPRESSIVE – LAYERED

TERRAZAS  
DE  
LOS ANDES



## GREAT WINES ARE GROWN, NOT MADE

- Blend of 10+ vineyard parcels.
- Sourced from 3 of our high-altitude vineyards.
- Altitudes from 1230 m (4035 feet) to 1650 m (5413 feet).
- In the best appellations of Uco Valley.



- 1 **CEPAS DEL PLATA**  
El Peral, Valle de Uco  
1500 m / 4921 ft
- 2 **CAICAYÉN**  
Gualtallary, Uco Valley  
1230 m / 4035 ft
- 3 **EL ESPINILLO**  
Gualtallary, Uco Valley  
1650 m / 5413 ft

## THE FRESH TASTE OF THE ANDES

### WINEMAKING

- This Chardonnay grapes are harvested early and fresh, at their peak of fruit expression.
- Once pressed, the must is raked, and fermentation begins. In the middle of the fermentation, the must is transferred to the oak barrels.
- Malolactic fermentation is avoided to preserve freshness and crispness.
- After 6-month oak aging on lees, the wine is stabilized and bottled.

### TASTING NOTES

- *Aroma:* Juicy scents of white peach and pear are lifted by notes of grapefruit, brioche and candied citrus peel.
- *Palate:* Appealing bright fruit flavors of pear and balanced acidity lead to a full body and a long, unctuous finish with subtle brioche notes.

### PAIRING

- Grilled white fish, pasta with butter or heavy cream, Thai food.
- Camembert and Brie cheese.
- Fruits such as apple, pineapple, mango, orange, lime.

ABV: 13,2 %

PH: 3,39

Sugar: 1,3 g/l

Acidity: 5,3

Serve at: 54°F – 12°C

Ageing potential: 5-10 years