



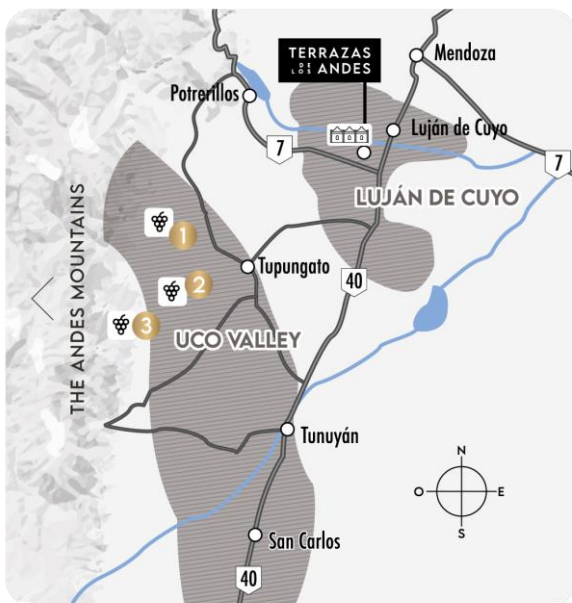
RESERVA CHARDONNAY 2025

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 racked, and fermentation begins. In the middle of the fermentation, the must is moved to the oak barrels.
- Malolactic fermentation is partially carried out to preserve freshness and crispness. After an 8-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%

Sugar: 1 g/l

Serve at: 54°F – 12°C

PH: 3,38

Acidity: 5,65

Ageing potential: 5-10 years