RESERVA

TRIO

CHARDONNAY 2017

RAPEL VALLEY

97% CHARDONNAY

As the primary variety, it lends minerality, freshness, and balanced acidity accompanied by pleasing notes of citrus fruit.

2% PINOT BLANC

Contributes excellent volume on the palate resulting from barrel work. This variety lends a subtle touch of white peach and lime.

1% PINOT GRIGIO

This variety delivers aromas of citrus and white flowers as well as crisp acidity and freshness on the palate.

TASTING NOTES

COLOUR

Pale yellow with light green hues.

AROMA

Nice expression of minerality, citrus, lime, white peach, very fresh and austere. Light white flowers

FLAVOUR

Great balance between fruit and oak, nice acidity; elegant, complex, juicy and fresh.

FOOD PAIRING

Perfect with sea food, turkey, chicken, even pastas.

