

# PUROANDES

## CHARDONNAY RESERVA

Full bodied wine as result of delicate fermentation in French oak barrels. A complex mix of aromas with pineapple, banana, vanilla and notes of butter. Creamy sensation due to it's secondary fermentation.

|                       |  |
|-----------------------|--|
| <b>Origin</b>         | Chile  |
| <b>Denomination</b>   | Maule Valley   |
| <b>Type</b>           | White Wine   |
| <b>Variety</b>        | Chardonnay   |
| <b>Bottle Sizes</b>   | 750 ml   |
| <b>Viticulture</b>    | Vertical shoot positioning   |
| <b>Vinification</b>   | 15 day fermentation at 15°C / 59°F<br>6 hour maceration<br>1 month fermentation in Oak barrels |
| <b>Alcohol</b>        | 13% Alc. Vol.  |
| <b>Residual Sugar</b> | 2,5 gr/L   |
| <b>Total Acidity</b>  | 4,5 gr/L   |
| <b>Serving T°</b>     | 12°C / 54 °F   |

