



“El Cerro” Reserva Chardonnay 2017

Tasting Notes

Pale yellow color. On the nose aromas of ripe bananas and ripe peaches. On the palate, round and elegant with fresh acidity and an agreeable finish.

The Vineyards

A special single vineyard wine from the El Cerro block (The Hill) in Angostura. All grapes are hand-picked and sorted. A temperate climate with a big diurnal daily range. Cool nights ensure great acidity, balance and aromatics. Terroir is a combination of clay and granite which imparts minerality and complexity. 100% Stainless steel fermented.

Appellation

Valle de Aconcagua Chile.

Harvest

Grapes 100% hand-picked in small trays, preselected in the vineyard according to quality classification and ripeness. Harvest dates: March 26th to April 15th

Vinification

Grapes cooled down below 5°C upon arrival at the winery Hand sorting of bunches before pressing to select only the best. Crushing of full bunches and immediate must separation without maceration. Alcoholic fermentation in stainless steel tanks at 15°C for 20 days. No malolactic fermentation.

Ageing

100% in stainless steel tanks.

Food Pairings

This round Chardonnay is the natural choice for dishes such as pastas with white sauce, mild chicken, fish or fresh green salads. Also fantastic with camembert cheese.



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