

120 Reserva Especial Chardonnay

Santa Rita

Origin

Country	Chile
Wine Region	Central Valley
Winery	Santa Rita

Technical Data

Grape Varieties	Chardonnay
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Screw cap

Vinification The grapes were machine-harvested. The must was cold-macerated on its lees for 3 days at 3-4°C, then fermented in stainless steel tanks at 14°C under soft, controlled conditions.

Ageing One month on the lees, followed by 2 months of contact with French oak.

Description

In Brief 120 Reserva Especial Chardonnay comes from Chile's Central Valley, where a Mediterranean climate and the nearby Andes create wide day-to-night temperature swings.

Tasting notes Bright golden-yellow colour. Elegant aromas of peach, apricot and a touch of vanilla from oak ageing. A fresh, persistent wine with good volume and balanced acidity.

Food Pairing Soft, creamy cheeses, pasta with vegetable sauces, fish such as sea bass, and seafood like oysters and razor clams.

Notes

