

Reserva

Full bodied wine as a 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

Origin Chile

Denomination Central Valley
Type White Wine
Variety Chardonnay

Bottle Sizes 750ml

Viticulture Vertical shoot positioning

Vinification 15 day fermentation at 15°C / 59°F

6 hour maceration

1 month fermentation in oak barrels

Alcohol 13% Alc. Vol. Residual Sugar 2,5 gr/L Total Acidity 4,5 gr/L

Serving Temperature 12°C / 54°F



WWW.LAMARINA.CL