

# SANTA TIERRA

## Reserva Chardonnay

2018

**Tasting Notes:** Golden color with green hues. On the nose, elegant with notes of sweet pears and bananas aromas. On the palate, fresh and creamy, with notes of white peach. Agreeable finish.

**Origin:** 100% Chardonnay.

**Origin:** 100% grapes from our D.O Colchagua Valley vineyards  
Produced and bottled in origin.

**Vinification:** Hand sorting of bunch before crushing. Crushed and then run off after 24 hours. Alcoholic fermentation in stainless steel tanks for 15 days at 14°C to 15°C. Lees work in the tank. 35% of the wine undergoes malolactic fermentation in french oak barrels.

**Ageing:** 35% aged in French oak barrels for 3 months and 65% aged in stainless steel tanks.

**Food Pairings:** As an aperitif, magnificent with dips and creamy cheeses. With a light meal, great with green salads. This lovely Chardonnay also pairs beautifully with chicken breast and vegetables, grilled fish or light pastas.

