



# PKNT

## Chardonnay Reserve



**Varietal:** 100% Chardonnay

**Elevation:**

**Practice:**

**Dry Extract:**

**Appellation:** Maule Valley

**Production:**

**Alcohol:** 13.0%

**Acidity:** 6.27 gr/liter

**Residual Sugar:** 4.43 gr/liter

**pH Level:** 3.20

**Tasting Notes:**

Ripe pineapple and tropical fruit flavors mingle in this soft, full-bodied wine.

**Aging:**

Middle-aged vineyards conducted in a vertical trellis system on average fertility soils located in the central zone. With great influence of the mountain range that allows a slow maturity and great aromatic expression.

**Winemaking:**

Fermented slowly in stainless steel tanks at a temperature of 16°C. It was over its fine lees for 20 days. Half of the blend has done malolactic fermentation and aging in stainless steel tanks with oak staves.

**Food Pairing:**

Recommended for dishes with higher fatty content or fish like salmon, albacore with different types of sauces.

**Accolades:**

**Beverage Tasting Institute – Silver Medal**