



PIONERO

RESERVA



Chardonnay 2018

COLCHAGUA VALLEY

Vineyards The grapes come from the Colchagua Valley sector of the Coastal Mountains. The granitic clay soils are low in fertility, and that, combined with the temperate climate, enables the production of grapes with great fruit expression and abundant freshness. The vineyard is trained to vertical shoot position, guyot pruned, and drip irrigated. The grapes are harvested in early March.

Vinification The grapes are pressed and decanted at low temperatures to obtain a very clean must. Fermentation takes place with selected yeasts in stainless steel tanks at approximately 14°C. The wine is held on its fine lees until bottling to preserve freshness and increase the creaminess and volume on the palate.

Tasting Notes **Colour:** bright, light greenish yellow.
Aroma: citrusy in character with fruity notes recalling pear, green apple, and fresh pineapple.
Flavour: fresh, fruity, and well balanced. Medium bodied and creamy with good persistence.

Serving Suggestions **Food Pairing:** ideal with shellfish and fatty fish with intense flavors such as smoked salmon, swordfish, sea bass, and poultry.
T°: 12 - 14 °C.

Analysis

Alcohol: 13%

pH: 3.25

Total Acidity: 4.21 g/l

Residual Sugar: 5.0 g/l

