

BICENTENARIO

CHARDONNAY

TASTING NOTES

This wine presents an elegant yellow color with golden reflexes. Seductive aromas of tropical fruits as banana and pineapple and subtle honey notes. Soft toasty notes produce of its storage in barrels. Balanced expression, good volume and soft tanins. Subtle dairy notes and an elegant finish.



VARIETIES

100% Chardonnay. Variety of clay loam soil of granitic origin.

AGING

60% in american and french oak barrels, between 8 and 12 months.

HARVEST

Hand harvested.



FOOD PAIRING

Excellent partner for a wide range of grilled or baked fishes, crab and shrimps. Also recommended with mature cheeses.

SERVING

Serve between 12°C to 14°C (53°F to 57 °F)

EXPORT PACKAGE · 750 cc

ALCOHOL · 13.5% v/v

