

RESERVA ESPECIAL

MAYCAS DEL LIMARÍ

Chardonnay 2014

VARIETY

100% CHARDONNAY.

ORIGIN

EL TANGUE VINEYARD BLOCK A3 AND A4 WEST,
QUEBRADA SECA - LIMARÍ VALLEY.

CLIMATE

COOL WITH COASTAL INFLUENCES

SOIL

ALLUVIAL, SANDY CLAY LOAM, POOR ORGANIC MATTER, WITH
ROUNDS STONES, CALCAREOUS ELEMENTS AND GOOD
PERMEABILITY

AGING

11 MONTHS IN BURGUNDIAN FRENCH OAK BARRELS.
17% NEW BARRELS

ALCOHOL 13,5%

PH 3,18

ACIDITY 7,37

WINEMAKER'S NOTES

COLOUR: LEMON YELLOW

AROMA: MINERAL AND CITRIC WITH SUBTLE NOTES OF YELLOW
APPLE, WHITE PEACH AND HAZELNUTS.

PALATE: FRESH, INTENSE AND MINERAL.

ENJOY WITH: SMOKED SALMON AND SHRIMPS WITH CREAMY
SAUCE.

(CELLARING POTENTIAL: DRINK NOW THROUGH 2020)



CHILE