

Caleuche Reserva Chardonnay

100% Chardonnay

Maule Valley
Alcohol: 13.5%

Profile

Attractive pale lemon yellow color with green hues on the rim. This wine brims with aromas of very fresh tropical fruit against a chamomile and white blossom background. Fresh, balanced, and youthful mouthfeel, a slightly creaminess on the body, followed by vibrant acidity. This wine will pair well with fish, roasted chicken with lemon, sushi, Thai and Vietnamese food.

Terroir

Located between the Andes Mountains and the Chilean Coast Range, the Maule Valley benefits from a significant temperature variation between day and night, with its rainy season restricted mainly to winter. These conditions allow us to obtain healthy grapes, with high concentrations of color, flavor and aromas.

Harvest & Winemaking

Harvest: 100% hand harvested

Maceration: Cold maceration in press for 4-6 hours.

Alcoholic Fermentation: 40 % of the must in contact with French and American oak
The fermentation was conducted at a temperature between 14°C and 16°C.

Tasting notes

Tropical Fruit | Chamomille | Blueberry | Blossom | Creaminess

Tips

Serving Temperature: 8° - 10°C

Decanting: None

Food pairing: Poultry - Shellfish - Chicken - Asparagus with cream

When to drink: between now and 2025

