

RESERVA

TRIO

CHARDONNAY 2016

CASABLANCA VALLEY

87% CHARDONNAY

As the primary variety, it lends minerality, freshness, and balanced acidity accompanied by pleasing notes of citrus fruit.

8% PINOT BLANC

Contributes excellent volume on the palate resulting from barrel work. This variety lends a subtle touch of white peach and lime.

5% PINOT GRIGIO

This variety delivers aromas of citrus and white flowers as well as crisp acidity and freshness on the palate.

NOTAS DE CATA

COLOUR

Light golden yellow.

AROMA

Intense and pleasing notes of fresh fruit, especially white peach, which combines perfectly with a light citrus and floral touch.

FLAVOUR

Tremendous balance between fruit and minerality with good acidity for a fresh and smooth finish.

FOOD PAIRING

Perfect with different types of fish, shellfish, and white meats.

