



Casablanca Valley Aires de Casablanca – Reserva Chardonnay

Aires de Casablanca is the ultimate expression of Chile's coastal character. Crafted near the Pacific, sea breezes and morning mists cool the vines to produce wines of vibrant vitality and crisp acidity. Pure, mineral, and effortlessly refined.

Region:

The grapes come from the Casablanca Valley. Located only 30 km from the Pacific Ocean, the valley benefits from the ocean's influence, which regulates daily and night-time temperatures. This slow ripening process gives the wines a concentrated and naturally fresh flavour.

VARIEDAD:
Chardonnay

ESTILO:
Still wine

GRADUACIÓN ALOHÓLICA:
12.5%

RECOMENDACIÓN DE SERVICIO:
Serve at 10°C.

Notas de cata

Aromas of fresh peach, melon, apricot, pineapple, the full expression of a cool-climate Chardonnay. Fruity, smooth and refreshing with lingering acidity. Great persistence and unctuous on the finish, with well-defined and balanced flavours

Maridaje

Pairs beautifully with fish, poultry, cooked shellfish, Asian cuisine, and pasta dishes.

Información técnica

Our precisely programmed harvest ensures optimum varietal expression. After destemming, we carry out a 6-hour cold maceration to extract primary aromas. The must is then gently pressed and fermented at 15°C, ensuring a fresh and elegant wine.