## RESERVA







## TECHNICAL NOTES テクニカルノート

Appellation: アペラシオン Rengo – Valle del Cachapoal, Chile レンゴーカチャポアル・ヴァレー、チリ

Variety:ブドウ品種

100% Chardonnay シャルドネ

Alcohol:アルコール度数

14,0%

Total Acidity:総酸度 4,39 g/L (H2SO4)

pH:ペーハー値 3.08

Residual Sugar : 残糖量

4,95 g/L

## VINEYARD ヴィンヤード

Located within the Central Valley are the upper reaches of the Cachapoal Valley, one of Chile's historic win growing valleys. In this valley lies the town of Rengo that is protected by the mountain range that creates an area cooler and more arid than the rest of the valley.

The Torreón de Paredes vineyard built on alluvial soil, is situated in the heart of this and is flanked by the mighty Andes, which not only provides a stunning backdrop to our winery, but also creates the dramatic contrasts between day and night temperatures which result in richer, juicier grapes.

## TASTING NOTES テイスティングノート

Bright yellow colour with gold hints. The nose shows complex notes of vanilla, fresh pineapple and lychee. The palate is intense, fresh and juicy with soft notes of herbs with spicy and toasted finish. The wine is harmonious with a well-balanced acidity and structure.

Ideal to serve at 10-12°C with salmon, sole, oysters, abalone, veal, quail or pasta with sauce.

色は黄金色を帯びた明るい黄色。 新鮮なパイナップルやライチ、 バニラの香り。 味ハーブの風味。 スパイスやトーストしたような香ばしい 余韻。 酸味のバランスが良い調和のとれたワイン。 供出温度:10-12°C サーモン、舌平目、アワビ、 子羊やウズラやホワイトソースの パスタと供に。

