

RESERVA  
PETIRROJO®



*Lively little redbreasted creature...*

Variety: Chardonnay

Vintage: 2019

Appellation: Colchagua

Vineyard: Vineyards located in San Juan de la Sierra; planted mostly with NW exposition using VSP training techniques and drip irrigation.

Soil: Alluvial-colluvial origin in terraces and slopes of medium-to-low fertility. Good drainage.

Harvest: Mechanized night-time harvest beginning the first week of March.

Fermentation: Fermentation in stainless steel tanks at an average temperature of 12°C.

Aging: Sediment removal during decantation and fine lees during post-fermentation.

Alcohol (%): 13,5

pH: 3,8

Acidity (g/l): 3,35

Sugar (g/l): 1,8

Tasting Notes: Our Chardonnay is bright, clear golden yellow in color. The nose is delicate, with subtle notes of tropical fruit and white flowers. Its slightly mineral profile adds complexity. Nice and elegantly acidic. Fresh in the nose and mouth.

Pairing Suggestions: Excellent as aperitif on a sunny afternoon by the poolside or the beach. Very nice with salmon, steamed seafood and light-flavored cheeses.

Recommended

Serving: Serve at 8°C.

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*Family Vineyards*

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CHARDONNAY