

MIGUEL TORRES, ANDICA CHARDONNAY RESERVA BIO



DESCRIPTION

Beautiful and delicate very delicate and subdued yellow color. On the nose, tropical fruits, citrus fruits such as grapefruit and light herbal notes are remembered. In the mouth it is sweet, fresh and intense a wine to enjoy.

VINIFICATION

Maceration: 3 hours at low temperature. Length of fermentation: 16 days. Fermentation temperature: 12°C - 16°C.

ADDITIONAL INFORMATION

Grape variety: Chardonnay
Country: Chile
Area: Central Valley
Color: White
Category: Wine
Flavor profile: Aromatic, Fresh, Fruity
Alcohol percentage: 13.00