CASA PALMERA



Grape variety: Chardonnay

Production area: Central Valley

Country of origin: Chile

Suitable temperature: 10 - 12°C

Range: Brut Grand Reserve

Wine type: Sparkling

Net content: 750ml

Tasting Notes:

Appearance: Golden amber color with delicate bubbles.

Nose: Strong nose of lemon, minerals and exotic fruit aromas.

In mouth: Crispy, very fruity palate.

Pairing recommendation: Oysters and seafood, desserts

including fruit based pastries, or rice puddings.

Production Area:

Central Valley

In the heart of Central Valley, where tradition meets innovation, our Brut Reserve Chardonnay stands as a beacon of the region's newfound uniqueness. Central Valley is quickly gaining recognition as a distinctive wine destination. Its sun-soaked days and cool, humid nights during the summer, coupled with the influence of a winter high-pressure zone, provide an extraordinary backdrop for crafting wines of unparalleled fruity elegance. Central Valley's innovative spirit is reshaping the wine scene, offering a fresh and exciting perspective on winemaking that sets it apart as a must-visit for wine enthusiasts.





