

CASA PALMERA

GR
GRAND RESERVE
AGED IN FRENCH OAK BARREL

Grape variety : Chardonnay

Production area : Central Valley

Country of origin : Chile

Suitable temperature : 10 - 12°C

Range : Grand Reserve

Wine type : Dry

Net content : 750ml

Tasting Notes:

Appearance: A tapestry of pale straw with golden highlights, reminiscent of sun-kissed fields.

Nose: An opulent nose unfolds, weaving a tale of ripe pear, pineapple, and delicate acacia blooms.

In mouth: A dance of freshness on entry, the wine envelops the palate with a medium-bodied embrace, exotic fruit notes.

Pairing recommendation: succulent poultry, and the finest ocean treasures.

Production Area :

Central Valley

Grand Reserve Chardonnay wines reveal a narrative of distinction. Amid diverse terroirs and expert viticulture, these white treasures radiate excellence. Bathed in sunlight, Chardonnay grapes flourish, enriched by unique microclimates and winemaking finesse. A transformative six-month oak barrel aging imparts depth, elevating every sip to opulent heights. Central Valley's Grand Reserve Chardonnay is a tribute to terroir, grape, and vintner, a symphony of prestige and winemaking mastery.

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