

MARCELITO



Grape variety : Chardonnay

Production area : Central Valley

Country of origin : Chile

Suitable temperature : 10 - 12°C

Range : Varietal

Wine type : Dry

Net content : 750ml

Tasting Notes :

Appearance: Straw colour with gold highlights.

Nose: Intense nose of pear, pineapple and acacia flowers.

In mouth: Fresh mouth entry, medium bodied, with outstanding notes of exotic fruit in the finish.

Pairing recommendation: Any kinds of white meat, chicken, seafood.

Production Area :

Central Valley

Find serenity in every sip of this Chardonnay, a reflection of the tranquil beauty of Chile's Central Valley. The valley's serene landscape and temperate climate work in harmony to craft a wine that exudes peacefulness, with a delicate interplay between ripe fruit and a soothing acidity.



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