

Costa Extrema

RESERVA PRIVADA
CHARDONNAY

6 MONTHS AGED IN
FRENCH OAK BARREL (50%)

BRILLIANT GOLDEN-YELLOW,
REFLECTING ITS RICHNESS AND
DEPTH.

LUSH AND CREAMY, WITH
BRIGHT CITRUS, PEAR, AND A
DELICATE NOTE OF CEDAR. A
MINERAL EDGE AND VIBRANT
ACIDITY LEAD TO A SMOOTH,
BALANCED FINISH.

ELEGANT AROMAS OF RIPE
CITRUS, GREEN APPLE, AND
VANILLA, WITH HINTS OF
OAK SPICE AND COASTAL
MINERAL FRESHNESS.

GRILLED SEAFOOD, ROASTED
CHICKEN, CREAMY PASTA
DISHES, BRIE, CAMEMBERT,
AGED MANCHEGO.



Grape variety : Chardonnay

Production area : DO Central Valley (Maule, Casablanca, Leyda)

Suitable temperature : 12-14°C

Range : Reserva Privada

Wine type : Dry

Net content : 750ml