

DOM MARCELO

RP

RESERVA PRIVADA

Grape variety : Chardonnay

Production area : DO Central Valley

Country of origin : Chile

Suitable temperature : 12 - 14°C

Range : Reserva Privada

Wine type : Dry

Net content : 750ml

Tasting Notes:

Appearance: Brilliant golden-yellow.

Nose: Elegant aromas of ripe citrus, green apple, and vanilla, with hints of oak spice and coastal mineral freshness.

In mouth: 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.

Pairing recommendation: Grilled seafood, roasted chicken.

Production Area :

DO Central Valley (Maule, Casablanca, Leyda)

This Chardonnay is born from a dialogue between three extraordinary valleys, each imprinting its own voice on the wine. From Maule, venerable vines impart density and structure, their roots deep in history and earth. Casablanca offers its hallmark coolness, where ocean mists and gentle winds shape crisp acidity and lifted aromatics. Leyda completes the harmony with a crystalline minerality, echoing its coastal soils and maritime influence.

The result is a Chardonnay of striking balance—rich yet vibrant, elegant yet precise. A seamless union of Chile's most distinctive terroirs, crafted to reveal sophistication with every glass.

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