

MARCELITO

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SPECIAL RESERVE
AGED IN OAK BARREL

Grape variety : Chardonnay

Production area : Central Valley

Country of origin : Chile

Suitable temperature : 10 - 12°C

Range : Special 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, tropical 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

Unearth the luminous essence of Chile's Central Valley with every tantalizing drop of this exceptional wine. Within its heart, the valley's sun-kissed abundance and gentle climate intertwine, infusing the grapes with a radiant allure that unfolds within the glass. The result is a symphony of flavors that dance upon the palate, a melange of vivacious fruitiness paired with a beguiling hint of refreshing crispness. This special reserve Chardonnay possesses an enigmatic secret, nurtured within the embrace of oak. Time and tradition meld seamlessly, allowing the wine to acquire an alluring depth and complexity that beckons the senses.

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