



CONCHA Y TORO
CASILLERO DEL DIABLO RESERVA
Chardonnay
Viña Concha y Toro, Santiago (Chile)

Area of Production:

Chile.

Soil:

Benchland associated soils.

Grape Variety:

100% Chardonnay.

Production Technique:

This wine is 30% fermented in French oak and aged eight months on the lees. The remaining 70% is aged 8 months in stainless steel. 10% undergoes malolactic fermentation.

Characteristics:

Color: Light, lemon yellow.

Bouquet: Fresh yet intense. Pineapple, citrus and apples with a backdrop of vanilla.

Taste: A medium bodied wine with a long, sweet finish.

Alcohol Content: 13.5%.

Total Acidity: 5.9 g/l.

This Chardonnay is an expressive and elegant wine with exceptional varietal flavor. Excellent with seafood, poultry, medium-sauced pastas as well as most cheeses. Serve slightly chilled.