



LAS CASAS DE VAQUERIA

★ ★ ★ *Corral A18*

100% Chardonnay

Origin : Maule Valley
Soil : Clay loam, granitic origin.
Export Package : 750 ml
Alcohol : 13.0%

CHARDONNAY

TASTING NOTES

*This Chardonnay has a beautiful and fine pale yellow color.
Its aroma evokes bananas, honey and suggestive notes of pineapple and mango.
In the mouth, it presents a great finish.*

Vinification Harvest — Hand picked.

Aging — 20% of the blend in American oak barrels for 8 months.

Serving Suggestions Food Pairing — It is an excellent accompaniment for seafood and fish dishes, and a large variety of cheeses. It also serves as an aperitif.
Serving — 12°C (53.6°F) and 14°C (57.2°F)

CORRAL A18 · RESERVA

Block A18, our famed vineyard is used solely to produce our line of reserve wines. This wine has been carefully crafted to be an elegant, easy drinking wine that is full of richness texture and flavor.



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