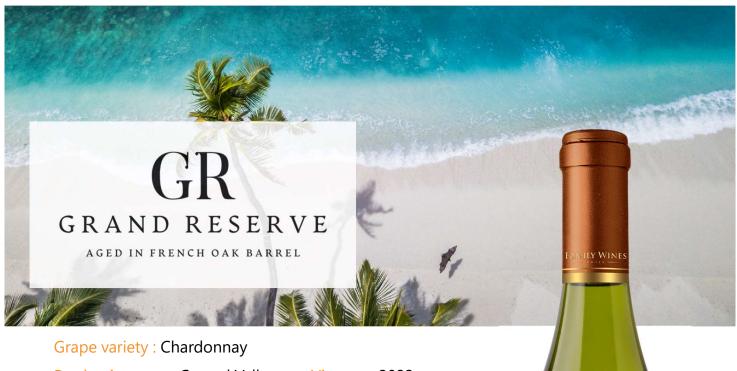
## CASA PALMERA



Production area: Central Valley Vintage: 2023

Country of origin : Chile Range : Grand Reserve

Alcohol content: 13.0% Wine type: Dry

Suitable temperature: 10 - 12°C 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, 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**

Grand Reserve Chardonnay wines reveal a narrative of distinction. Amid diverse terroirs and expert viticulture, these white treasures radiate excellence. Bathed in sunlight, Chardonnay grapes flourish, enriched by unique microclimates and winemaking finesse. A transformative six-month oak barrel aging imparts depth, elevating every sip to opulent heights. Central Valley's Grand Reserve Chardonnay is a tribute to terroir, grape, and vintner, a symphony of prestige and winemaking mastery.

