

# RESERVA ESPECIAL PANUL



Country : Chile

Vintage : 2022

D.O : Marchigüe, Valle de Curicó

Variety : Chardonnay

Alcohol: 13.5°

## Harvest

The grapes were harvested from the second week of March.

## Vinification

The grapes were manually harvested and then destemmed. Later they were chilled at 10°C and pressed obtaining a must that went through decantation to obtain a clean juice. Then the juice is inoculated with selected yeasts and fermented at a controlled temperature between 15° y 17° C. 30% of the wine was fermented in contact with French oak for 6 months.

## Tasting Notes

Yellow color with bright and crystalline green hues. On the nose is intense with aromas of tropical fruit such as pineapple and passion fruit. On the palate is fresh with a soft structure and long and intense finish.