

Tamaya Reserva

Chardonnay

Appellation: Limarí Valley - Chile

Vintage: 2013

Alcohol: 13,5% by Vol.

Winery: Viña Tamaya

Tamaya is the highest hill in the Limarí Valley area. It means "High Scenic Viewpoint" and comes from the dialect of the Diaguita indigenous people that inhabited the Limarí, where Viña Tamaya is located.

Winemaking:

Grapes are harvested by hand and lightly pressed allowing 6 hours of contact between the juice and the skins in a holding tank.

The juice is then transferred to a fermentation stainless steel tank and inoculated with selected yeasts. Slow fermentation occurs at temperatures between 12 & 16°C. 50% of the wine is then aged in French oak barrels for 9 months and finally both wines are blended, cold stabilized, filtered and bottled.

Tasting notes:

A brilliant, pale gold color introduces an expressive and elegant true Chardonnay. Ripe apples, white flowers, citrus notes and fine tangerines are enhanced by touches of butter, honey, hazelnuts and fine spices acquired from its ageing in French oak barrels.

Crisp and fresh on the palate with complex notes which give way to a long and vibrant finish.



UPC 827599900920
CASE CONTENT: 12x750ML
CASE WEIGHT: 37 Lb.
CASE QTY per pallet LAYER: 14 (70 total)

