

# REY DE LOS ANDES

## RESERVA



### CHARDONNAY

Vintage 2019  
Grape Chardonnay 85% / Others 15%

### VINEYARD ORIGIN

Apellation Central Valley  
Soil Alluvial and colluvial, with good drainage  
Climate Mediterranean.

### HARVEST

Date March to April  
Type 50% Hand Picked 50% Mechanical  
Yield 16-18 Ton/ha

### AGING PROCESS IN TANKS

Container Stainless steel  
Duration 12-15 days

### ANALYSIS

Alcohol 12,5 %vol  
Residual Sugar 6,38 g/l  
Ph 3,18  
Total acidity 6,15 gr/l tartaric

### TASTING NOTES

Appearance Bright and clear.  
Colour Pale yellow.  
Aroma Fruity with notes of apple, pear, peach, pineapple and mango  
Palate Fresh, mild, round and balanced  
Food pairing Light seafood, white fishes, chicken, pasta with white light sauce or dressing  
Cellaring potential Drink now through 2020



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## RESERVA



### CABERNET SAUVIGNON

Vintage 2018  
Grape Cabernet Sauvignon 85%  
Syrah 15%

### VINEYARD ORIGIN

Apellation Central Valley  
Soil Soil permeability is low to medium.  
Climate Mediterranean

### HARVEST

Type 30% Hand picked - 70% Mechanical

### AGING PROCESS IN TANKS

Container Stainless steel and epoxy concrete containers  
Duration 6-8 days

### ANALYSIS

Alcohol 12 %vol  
Residual Sugar 5,42 g/l  
Ph 3,53  
Total acidity 4,91 gr/l tartaric

### TASTING NOTES

Appearance Bright.  
Colour Ruby red with violet reflections  
Aroma Fresh red fruits, with notes of spices and tobacco  
Palate Juicy palate, soft tannins, harmonic, medium bodied and a long finish..  
Food pairing Grilled red meats  
Cellaring potential Drink now through 2020.

