



MAGIS

Limited Reserve

Chardonnay 2021
MAIPO / CHILE



Tasting notes

- **Colour:** Pale golden yellow.
- **Aromas:** Intense nose. Citrus and tropical fruit aromas. Also some butter-biscuit come from the french oak barrel.
- **Flavors:** Balanced and creamy palate. Good acidity and fresh flavors.
- **Pairing:**
 - Goat cheese.
 - Breaded seafood.
 - Panko fish.
 - Seafood empanadas.
 - Pickled rabbit

Suggested serving temperature: 10°C (50°F).

We recommend the use of decanter.

Vineyard

- **Vine:** Between 40 and 50 years.
- **Soil:** Clay loam deep colluvial.
- **Climate:** Mediterranean.
- **Harvest:** High temperatures during the summer bring the harvest two weeks earlier. However, we obtained well balanced grapes with good aromatic expression. Harvest took place the second week of march.

Winemaking

- **Fermentation:** Traditional with selected yeasts.
- **Filtration:** Filtration through 0.45 membrane.
- **Ageing:** 25% of the blend in french oak barrels.

Laboratory analysis

- **Alcohol:** 14,1%
- **Residual sugar:** 3,70 g/l
- **Total acidity:** 5,48 g/l
- **pH:** 3,55

