

Representing Star Producers Globally,



Servicing Star Markets Locally

## Toro De Piedra Grand Reserve Chardonnay 2014

Exportadora Sur Valles Limitada (Vina Requingua), Maule Valley, Chile

**LCBO # 417493 | 13.5 % alc./vol. | \$19.95 | Release: 15-Oct-2016**

*The bombastic butterscotch, pineapple, banana and cedar smoke to be found on the nose of this Chardonnay replay faithfully on the palate, with good bright acidity underscoring all that ripe fruit. Chill and sip, or pair with lightly buttered seafood.*  
**(VINTAGES panel, May 2015)**

*Toasted almond, butterscotch and toasty smoke from oak aging on the nose of this attractive Chilean white wine made from Chardonnay grapes. Aromas of golden apple and peach. Full-bodied and luscious for lovers of Chardonnay. Inspired by the Stone Bull sculpture, this Chilean white wine is made from Chardonnay grapes in a big style. The grapes are fermented and aged in new French oak barrels. Dripping with butterscotch and vanilla spice flavours from the oak. Pair with roast chicken. Chardonnay food pairings: pan fried scallops, spinach and pepper jack stuffed chicken, beef bourguignon, pork tenderloin, toasted ravioli served with Alfredo sauce.*

**Score – 91p (Natalie MacLean, [www.nataliemaclean.com](http://www.nataliemaclean.com), November 2016)**

**natalie  
maclean**  
wine reviews & ratings



### **Terroir:**

Vineyards are in the Central Valley of Chile. 120 hectares of vineyards in the Maule Valley called Yerbas Buenas. Because Yerbas Buenas is close to the Andes, climate is cool temperate with a Mediterranean rainfall regime, moderately warm summers and very rainy winters.

### **Vinification:**

Fermentation with select yeast *Cerevisiae* at low temperature 16-18°C in French oak barrels.

**Variety:** Chardonnay 100%

**Sugar:** 2 g/L

**Food pairing:** Pan fried scallops, spinach and pepper jack stuffed chicken, pork tenderloin, toasted ravioli served with Alfredo sauce. Perfect companion for white fish, lobster, shrimp or crab in pasta cream sauces.

**NatalieMacLean.com '16**

**91p & Best Value**

**12th Annual Wines of Chile Awards '14**

**SILVER**



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# CANADIAN ACCOLADES

Natalie MacLean '16	<p>Toasted almond, butterscotch and toasty smoke from oak aging on the nose of this attractive Chilean white wine made from Chardonnay grapes. Aromas of golden apple and peach. Full-bodied and luscious for lovers of Chardonnay. Inspired by the Stone Bull sculpture, this Chilean white wine is made from Chardonnay grapes in a big style. The grapes are fermented and aged in new French oak barrels. Dripping with butterscotch and vanilla spice flavours from the oak. Pair with roast chicken. Chardonnay food pairings: pan fried scallops, spinach and pepper jack stuffed chicken, beef bourguignon, pork tenderloin, toasted ravioli served with Alfredo sauce.</p> <p><b>Score – 91p &amp; Best Value. <a href="http://www.nataliemaclean.com">www.nataliemaclean.com</a></b></p>
Jane Staples'15	<p>This Chilean Chard tastes just right! Delicious buttered toast, pineapple and slight citrus on the nose, repeated on a creamy palate with vanilla and a rich butterscotch/ lemon finish. A "More, please" Chardonnay. <b>Score – 92p. <a href="http://www.nataliemaclean.com">www.nataliemaclean.com</a></b></p>
David Lawrason '15	<p>This is a quite ripe, full soft chardonnay with complex, if rather wood and earth driven aromas. Some vanillin and melon fruit as well. It's quite full bodied, smooth and a touch sweet. A very generous more traditional style. Excellent length. <b><a href="http://www.winealign.com">www.winealign.com</a></b></p>
John Szabo '15	<p>A highly woody, sappy, caramel and vanilla flavoured wine with burnt popcorn bitterness on the finish. This tastes like Bourbon, in other words, pure charred barrel juice, and thus well suited to fans of heavily oaky chardonnay. <b><a href="http://www.winealign.com">www.winealign.com</a></b></p>