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## Cremaschi Furlotti Reserva Chardonnay 2016

Vitivinicola Cremaschi Barriga SA, Valle de Loncomilla, Chile

LCBO # 511089 | 13.5 % alc./vol. | \$16.95

*Yellow soft brilliant with gentle aromas of pineapple, mango, banana and citrus. Outcrops oak aromas, vanilla and toasted almonds. The palate is full and round with beautiful structure and persistence. It has nice oak flavors and a long, creamy finish.*

### **Terroir:**

Cremaschi Furlotti, an authentic Chilean family winery with a story of 5 generations and 125 years of winemaking tradition. Located in Loncomilla Valley which has a sub-moist Mediterranean climate with warm summers that are cooled by breezes of the Pacific Ocean and the Andes Mountains. This cooling influence creates a long growing season with slow ripening of the grapes which enhances the flavors, intensity and concentration of our wines. Cremaschi Furlotti is one of the first 10 Wineries which was audited and subsequently accredited by Wines of Chile as a Sustainable winery.



### **Vinification:**

Fermentation at 18-20 °C during 30 days. 25% of the juice was fermented in new French oak barrels. Aged in oak - 6 months. The wine was kept on the lees with periodic batonnage. Cold-stabilized by chilling to -4-2°C.

**Variety:** Chardonnay 100%

**Residual Sugar:** 2 g/L

**Serving suggestion and food pairing:** Serve at 12°C. Perfect to enjoy with delicate fish such as grilled sea bass, sole or turbot, garnished with capers or herbs creamy sauces.

