

C O R N E L L A N A[®]

Cornellana wines come from our vineyards in Peumo, DO Cachapoal Valley.

A magical and secluded place with a perfect micro climate which allows us to create unique high quality wines.

CHARDONNAY 2019

WINE OF CHILE

VINEYARD REGION: Peumo, D.O. Cachapoal Valley

100% Chardonnay

TASTING NOTES

MATURATION

50% Fermented and aged in French oak barrels for 6 months. 50% fermented in stainless steel tanks for 6 months with lees.

NOSE

This intense and elegant Chardonnay moves on the citrus side of orange peels, jasmine aromas and on the side fruits such as peaches and pineapples.

PALATE

It fills every corner of the palate with fresh flavors and a delicate texture added to slight hints of smoked hazelnuts at the end of the mouth.

FOOD MATCHES

A very versatile wine with dishes such as tuna tartar, soft crust cheeses, grilled shrimp or grilled vegetables. Serve between 10 and 12 degrees and drink from now until 2023

ALC/VOL: 13,5% ACIDITY: 5,7 g/l(in tartaric acid) PH: 3,4

CORNELLANA®

Barrel Reserve

CHARDONNAY 2019

> by Viña Cornello m classic grapes gr