

SOMBRAS DEL SOL

RESERVA

“ Since time immemorial the sun has been celebrated as the giver of life in Chile. Sombras del Sol captures the careful balance between sun and shade, light and dark that forms an essential part of winemaking. Discover the spirit and colors of Chile in every glass; and taste of sunshine in every sip. ”

Tasting Notes: It is bright, clear subtle notes of tropical fruit and white flowers. Its slightly mineral profile adds complexity. Nice and elegantly acidic. Fresh in the nose and mouth.

Pairing Suggestions: Excellent as aperitif on a sunny afternoon by the poolside. Very nice with salmon, steamed seafood and light-flavored cheeses. Recommended Serving: 8°C/46°F.

Soil: Alluvial-colluvial origin in terraces and slopes of medium-to-low fertility. Good drainage.

Harvest: Mechanized night-time harvest beginning the 2nd week of March.

Fermentation: Fermentation in stainless steel tanks at an average temperature of 12°C.

Aging: Sediment removal during decantation and fine lees during post-fermentation.

Vintage : 2025

Variety : 100% Chardonnay

Appellation : Central Valley

Alcohol : 12,5°

pH: : 3,40

Acidity (g/l) : 3,45

Sugar (g/l) : 3,24



CHARDONNAY