



DE GRAS CHARDONNAY RESERVA

£12.00

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De Gras is one of Chile's finest and most widely awarded wine estates, producing a broad range of varietals mainly from their vineyards in the heart of Colchagua Valley. Since their arrival to Chile, over a century ago, from their native Barcelona the Gras family has been working towards producing world-class wines from Chile's best terroirs. They have been growing vines since 1940, and today their winemaking and viticulture are certified sustainable.

The Colchagua Valley is one of Chile's best known wine regions. Located 130 km (80 mi), southwest of Santiago, the vineyards are naturally protected by the Andes Mountain Range to the east and the Coastal Mountain Range to the west. The climate is dry and mediterranean yet with the benefit of diurnal variation which allows the grapes to achieve an ideal balance between ripeness and freshness. The vines for this wine grow on ideal limestone soil.

The grapes are harvested by hand mid March, then pressed and a traditional fermentation occurs in stainless steel tanks with controlled temperature for some of the juice. The other portion is fermented in used barrels with native yeasts.

Grape: 100% Chardonnay

Tasting Note: A round mouthfeel with abundant flavours of nectarine and

melon, a subtle hint of vanilla and nuts leading to a crisp finish.

Food Match: Ideal with creamy pasta dishes or poached salmon with lemon mayonnaise

Closure: Screwcap

Farming Practices: Certified Sustainable - Contains Sulfites

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