

Montecitos

TERRA VEGA

WINE OF CHILE

GRAN RESERVA

CHARDONNAY

Chile has a long viticultural history dating back to the time when the Spanish conquistadors brought the first vines to our country. Since then the art of wine-making has evolved over the centuries and now after all this time we have become expert at harnessing our perfect climate, natural resources and amazing terroirs, to craft premium wines of many different varietals. Terra Vega wines are born from a fusion of this Chilean heritage and state-of-the-art winemaking technology, cultivated from the best vineyard sites.

Descorchados 90 PUNTOS

TASTING NOTES

Yellow in color with soft golden notes. The nose is expressive and complex, with predominantly fruity notes of pineapple, peach and orange blossom mixed with aromas from the oak aging, including notes of vanilla, caramel and butter, with a refreshing acidity complemented by a generous mouthfeel and a long, elegant finish.

OAK AGING

10 months in French and American oak.

FOOD PAIRING

Serve chilled with roast chicken and white meat, or smoked fish.

PALATE

- Fruit
- Acidity
- Body
- Tannins

SUGGESTED SERVING TEMPERATURE

10- 13 ºC
55 - 59 ºF

100% CHARDONNAY
• GRAPES •

2023
• VINTAGE •

CASABLANCA-SAN ANTONIO
• REGIÓN •

13%
• ALCOHOL •

VEGAN FRIENDLY
VEGAN
APTO PARA VEGANOS



Montecitos

TERRA VEGA

WINE OF CHILE

GRAN RESERVA

SAUVIGNON BLANC

Chile has a long viticultural history dating back to the time when the Spanish conquistadors brought the first vines to our country. Since then the art of wine-making has evolved over the centuries and now after all this time we have become expert at harnessing our perfect climate, natural resources and amazing terroirs, to craft premium wines of many different varietals. Terra Vega wines are born from a fusion of this Chilean heritage and state-of-the-art winemaking technology, cultivated from the best vineyard sites.

TASTING NOTES

Pale yellow color with green trim.
The nose is aromatic and intense with fresh and tropical notes of black currant, orange blossom, lemon zest, and subtle notes of green pepper. The palate is fresh and juicy, with juicy acidity, which makes it a fresh wine on the palate but with good concentration.

FOOD PAIRING

Serve well-chilled with fresh fish and seafood dishes, white meat, or tomato based dishes.

PALATE

- Fruit
- Acidity
- Body
- Tannins

SUGGESTED SERVING TEMPERATURE

7- 10 °C
10 - 50 °F

100% SAUVIGNON BLANC
GRAPES

2023
• VINTAGE •

LEYDA VALLEY
• REGION •

13,5%
• ALCOHOL •

VEGAN FRIENDLY
VEGAN
APTO PARA VEGANOS