

# CHARDONNAY RÉSERVE L.A. CETTO

## Terroir

The vineyards of Luis Agustín Cetto are located on the Baja California Peninsula, in Mexico. This region is particularly favorable for viticulture and maturation of wines.

## Vinification

The L. A. Cetto Chardonnay Private Reserve is fermented in French oak barrels, then aged on lees for 7 months in French oak barrels and 6 months in bottle.

## Features

Bright yellow coloured, this wine has intense notes of tropical fruits, melon, banana and pineapple. On the palate, full measure is given to Chardonnay: structured and balanced, its acidity is well controlled. Good length in the mouth.

## Food Pairings

Good with white meats and grilled salmon; ideal with pasta and seafood.



## Producer

L. A. Cetto

## Category

White

## Grapes

100% Chardonnay

## Size

750 ml

## Degree of alcohol

13,5 %

## Serving temperature

14 °C

## Available in these provinces

- Quebec