



Chardonnay Reserva

The Alta Tierra wines are made in small volumes on the Viña Falernia Estate, which was planted by cousins Aldo Olivier and Giorgio Flessati in 1995. Perfectly situated in a stunning location on the southern borders of the Atacama Desert. The vineyards face the mountains, ocean and the desert and benefit from a unique microclimate, where clear skies and pure, intense sunlight ripen and intensify the fruit of all the wines.

Varietal Composition:	100% Chardonnay
Closure:	Only screwcap
Bottle:	750ml, Bordeaux bottle
Origin:	D. O. Valle de Elqui
Harvest method:	100% handpicked into small bins of 15 kg.
Vinification:	Grapes are hand-harvested from the coolest area of the Elqui Valley, Titon Vineyard. Temperature controlled fermentation, followed by 6 months of ageing on the fine lees has enhanced the aromatic character and complexity of the wine.
Tasting Notes:	Alta Tierra Chardonnay has a light green gold color. The nose and palate exhibit tropical fruit and an attractive minerality, coupled with a long, crisp and refreshing finish.
Serving temperature:	10° C (50°F).
Pairing:	Enjoy chilled as an aperitif and with appetizers, salads and white meats.
Alcohol Content:	13% by vol.

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