

# CHACABUCO

## CHENIN DULCE NATURAL

OUR FAMILY HAS ITS ROOTS IN THE WINE INDUSTRY, WITH MORE THAN 70 YEARS OF EXPERIENCE.

OUR GRAPES COME FROM DIFFERENT SOILS, CLIMATES AND REGIONS OF MENDOZA. THEY ALL GROW IN COLD WINTERS AND DRY, HOT SUMMERS WITH COOL NIGHTS, IN RICH SOILS IRRIGATED BY MELTWATER FROM THE ANDES MOUNTAINS.

ALL THIS MAKES IT POSSIBLE TO OBTAIN EXCELLENT QUALITY, BOTH IN YOUNG AND AGED WINES.

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**CLASSIFICATION** NATURALLY SWEET WHITE WINE (NO ADDED SUGAR)

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**VINTAGE** 2018

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**VINEYARDS** EASTERN REGION OF MENDOZA 100% CHENIN BLANC

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**GRAPE VARIETY** APPEARANCE: PALE GREEN WITH STEELY HUES.

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**TASTING NOTES** NOSE: DELICATE AND FRESH AROMAS OF TROPICAL FRUITS AND CITRUS, LIKE GREEN APPLE, PINEAPPLE AND WHITE PEACH, INTERTWINED WITH NOTES OF WHITE FLOWERS.  
PALATE: SWEET ATTACK REFRESHED BY GOOD ACIDITY. A LIGHT AND PLENTIFULLY AROMATIC WINE, WELL BALANCED IN ITS ACIDITY AND SWEETNESS.

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**ALCOHOL** 7.5%

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**RESIDUAL  
NATURAL SUGAR** 65 G/L

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**FOOD PAIRING** IDEAL AS AN APERITIF TO DRINK WITH CHEESE AND WALNUTS, SEAFOOD, SCALLOPS, SHRIMPS, OR FOR COCKTAILS.

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**SERVING  
TEMPERATURE** ENJOY BETWEEN 8 AND 10 °C.

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Where everything began...