



**CHILENSIS
RESERVA
CHARDONNAY
2012**

“Aromas of pear skin, dried fig and honey, with a subtle floral overtone. Fleshy and dry in the mouth, offering poached pear and orange pith flavors and a hint of green almond. Closes on a spicy note, with good focus and cut.”

Josh Reynolds, Vinous
June 2015

EXCLUSIVE US IMPORTER
www.obcwines.com



**CHILENSIS
RESERVA
CHARDONNAY
2012**

“Aromas of pear skin, dried fig and honey, with a subtle floral overtone. Fleshy and dry in the mouth, offering poached pear and orange pith flavors and a hint of green almond. Closes on a spicy note, with good focus and cut.”

Josh Reynolds, Vinous
June 2015

EXCLUSIVE US IMPORTER
www.obcwines.com



**CHILENSIS
RESERVA
CHARDONNAY
2012**

“Aromas of pear skin, dried fig and honey, with a subtle floral overtone. Fleshy and dry in the mouth, offering poached pear and orange pith flavors and a hint of green almond. Closes on a spicy note, with good focus and cut.”

Josh Reynolds, Vinous
June 2015

EXCLUSIVE US IMPORTER
www.obcwines.com



**CHILENSIS
RESERVA
CHARDONNAY
2012**

“Aromas of pear skin, dried fig and honey, with a subtle floral overtone. Fleshy and dry in the mouth, offering poached pear and orange pith flavors and a hint of green almond. Closes on a spicy note, with good focus and cut.”

Josh Reynolds, Vinous
June 2015

EXCLUSIVE US IMPORTER
www.obcwines.com

