

Domaine YP...

SPECIAL SPARKLING
"BLANC DE BLANCS"

- *Este es un vino espumoso elaborado solo de la uva Chardonnay mediante un método activo de CO2, donde las burbujas crecen en envases y se depositan en cubas de acero inoxidable sobre sus lías hasta que se embotella, a la vista describe un fino encaje de finas y activas burbujas de color amarillo pajizo, con destellos dorados; en nariz es floral, con toques cítricos y algo de mango, en boca se percibe una acidez marcada que refresca, un cuerpo medio y un carbónico que logra balancear todos los destalles agradables, que deja este vino en su paso por el paladar.*
- *Recomendado para maridar con platos y momentos de fiesta, aperitivos, pescados blancos, crustáceos (ostras).*

Condiciones ideales de guarda y conservación.

- *Temperaturas 8 – 16° C*
- *Humedad relativa 65 – 75 %*
- *Sin luz directa a la botella, ni ruidos fuertes ni vibraciones.*

- *This is an elaborate single sparkling wine of the Chardonnay grape by means of an active method of CO2, where the bubbles grow in packing and it is placed in tubs of stainless steel on its lees until bottles, visible describes a fine housing of refined and active colored bubbles straw-covered yellow, with golden flashes; in nose it is floral, with citric touches and somewhat of mango, in mouth a market acidity is perceived that freshens, a half body and a carbonic it achieves balances all pleasant details, that leaves this wine in its step for the palate.*
- *Recommended for pairing with dishes and moment of feast, appetizers, white fish, and crustaceous (oysters).*

Ideal conditions of guard and conservation.

- *Temperature 8 -16 ° C.*
- *Relative humidity 65 -75 %*
- *Without direct light to the bottle, neither strong noises nor vibrations.*

Rico en Vitamina P (Placer)
Rich in Vitamin P (Pleasure)



Vinos de Chile
Wines of Chile



Servir entre 6 – 8°C
Serving between 6 – 8°C



Graduación Alcohólica
Alcoholic Graduation



Potencial de guarda.
Potential of guard

Domaine YP...

CHARDONNAY
RESERVA ESPECIAL / SPECIAL RESERVE

- *Vino blanco joven elaborado con uvas de maduración optima, a la vista posee un delicado color amarillo pajizo con destellos dorados y un fondo brillante, en nariz expresa un rico potencial aromático, con notas a flores blancas, resaltando la acacia, pastelería fina y manzana madura, en boca es fresco y vibrante, con acidez balanceada y cuerpo medio para dejar un final semi-untuoso.*
- *Recomendado para maridar con platos de pescados blancos, carnes blancas y pastas de salsas cremosas.*

Condiciones ideales de guarda y conservación.

- *Temperaturas 8 – 18° C*
- *Humedad relativa 65 – 75 %*
- *Sin luz directa a la botella, ni ruidos fuertes ni vibraciones.*

- *Young white wine elaborated with grapes of best ripeness, visible it possesses a delicate yellow straw-covered with golden reflex and a brilliant background, in nose it expresses a rich potential aromatic, with notes to white flowers by emphasizing the acacia, fine pastry shop and ripe apple, in mouth is fresh and vibrating, with a rocking acidity and half body to leave an end partly- unctuous.*
- *Recommended for pairing with dishes of white fish, white meats and pasta of creamy sauce.*

Ideal conditions of guard and conservation.

- *Temperature 8 -18 ° C.*
- *Relative humidity 65 -75 %*
- *Without direct light to the bottle, neither strong noises nor vibrations.*

Rico en Vitamina P (Placer)
Rich in Vitamin P (Pleasure)



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Servir entre 8 – 10°C
Serving between 8 – 10°C



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Potencial de guarda.
Potential of guard

Domaine YP...

SAUVIGNON BLANC
RESERVA ESPECIAL / SPECIAL RESERVE

- *Vino blanco joven elaborado con uvas de maduración optima, a la vista un fino color pajizo, con destellos verdes, con un hermoso brillo de fondo, en nariz expresa un rico potencial cítrico que se acompaña de notas de manzana verde y fluido aroma vegetal, que recuerda al esparrago verde, en boca es muy fresco y nervioso, con acidez balanceada y cuerpo medio que mantiene su vivo paso por boca.*
- *Recomendado para maridar con platos de ceviches, sushis, ensaladas y aperitivo de inicio.*

Condiciones ideales de guarda y conservación.

- *Temperaturas 8 – 18° C*
- *Humedad relativa 65 – 75 %*
- *Sin luz directa a la botella, ni ruidos fuertes ni vibraciones.*

- *Young white wine elaborated with grapes of best ripeness, visible a fine straw-covered color with green flashes, with a beautiful background brightness, in nose it expresses a rich potential citric that it is accompanied of notes of green apple and fluid vegetable aroma, it remembers to the green asparagus, in mouth it is very fresh and nervous, with a rocking acidity and half body, that keeps its alive step for mouth.*

- *Recommended for pairing with dishes of cevichesses, suschises, salads and appetizer of start-up.*

Ideal conditions of guard and conservation.

- *Temperature 8 -18 ° C.*
- *Relative humidity 65 -75 %*
- *Without direct light to the bottle, neither strong noises nor vibrations.*

Rico en Vitamina P (Placer)
Rich in Vitamin P (Pleasure)



Vinos de Chile
Wines of Chile



Servir entre 7 – 10°C
Serving between 7 – 10°C



Graduación Alcohólica
Alcoholic Graduation



Potencial de guarda.
Potential of guard