

RESERVA CHARDONNAY 2016

D.O. MAIPO VALLEY

TECHNICAL FACTS

COMPOSITION

100% Chardonnay

ALCOHOL: 13,5% vol.

TOTAL ACIDITY : 3,87 g/l

pH: 3,3

RESIDUAL SUGAR: 1.5 g/l

VINEYARD

LOCATION:

Close to Maipo River, coastal Area,

SOIL

Piedmont soils of the Coastal Mountain range: granite origin and clay loam texture.

CLIMATE

Temperate Mediterranean climate. Temperatures from december to march.

Max: 28°C-29°C

WINEMAKING

HARVEST

Hand-picked grapes during the first week of April

FERMENTATION

Cold prefermentative maceration. 20% of the wine was fermented and aged in French oak barrel during 2 - 3 months, with battonage, two times a week. No Malolactic fermentation to preserve the acidity. 85% of the wine stays in stainless steel tanks.

AGEING

20 % was fermented in old French barrels in contact with the lees for 2-3 months

WINEMAKER'S COMMENTS

Produced in a lively, crisp style that emphasizes varietal character without the use of new oak, it has a spicy citrus bouquet that leads to juicy pineapple and physallis, followed by ripe melon and caramel .A fresh acidity, creamy notes with a sleek, juicy finish.

Suggestions: Serve at 10°-12°C

This Chardonnay goes well with salmon Carpaccio, goat cheese, fat fishes, any plate with a creamy seafood sauce and white meat.