

RESERVA

Chardonnay 2014

COLCHAGUA VALLEY



VINEYARDS

Vineyard located in Nilahue, 50 km from the Pacific Ocean. Mediterranean climate, with sea breezes in the mornings. Loamy-clayey soils of medium depth with coarse gravel in different strata.

VINIFICATION

Quick crushing and pressing to avoid oxidization. Choice of pressing according to the level of cloudiness and acidity in the juice. Low-temperature static decantation. Alcoholic fermentation at between 55.4 and 62.6F, depending on the batch. Following fermentation, a percentage of the blend goes into French and American oak barrels, new and used, for a period of 3 months. The remaining percentage of the blend remains in stainless steel tanks with work from the lees to provide a more syrupy, rounded final texture.

ANALYSIS

Alcohol: 14,0% vol.

Residual Sugar: <4 g/L.

Composition: 100% Chardonnay



TASTING NOTES

Colour: pale golden yellow.

Aroma: pineapple, mango, green apple, touches of banana and vanilla.

Flavour: a sweet, syrupy, elegant entrance, followed by elegant, persistent acidity, with citrusy notes and hints of caramel.

SERVING SUGGESTIONS

Serving temperature: 50°F.

Food pairing: Oily fish, cooked shellfish, mild cheeses, risottos and antipastos.