



VARIETY:

100% Chardonnay

ORIGIN:

Our Reserve Chardonnay is made with grapes from Rapel Valley and Bio Bio Valley, with which a wine that shows both the tropical aromas of Rapel and the fresh notes of Bio Bio is obtained. Part of the blend was fermented in French Ilex in order to grant greater aromatic complexity and structure to the wine. Final aging on fine lees integrated all of the aromas.

CLIMATE:

The 2011 vintage season was characterized by being cooler than usual, which led to slower ripening, a lower alcoholic degree in the wines, more freshness and a higher fruity character.

HARVEST:

Manual

VINIFICATION:

The grapes were whole-cluster pressed, without using sulphur additions at any moment in order to obtain soft and complex wines. Once alcoholic fermentation was over, 10% of the blend underwent malolactic fermentation.

ANALYSIS:

A°: 13.5 %
TA: 6.1 g/L (C4H6O6)
pH: 3.4
RS: 3.0 g/L

TASTING NOTES:

In the nose, it is a very fruity and complex wine, with tropical fruit aromas and sweet and citrus notes that grant complexity to the wine. On the palate it is soft and concentrated, with an acidity that adds freshness and persistence to it.

Serving Suggestion: Serve between 10 and 12°C. White meats like chicken and pork, also salads and salmon.