

35° SOUTH

Chardonnay 2013



Origin: Our Chardonnay Reserva is made with grapes from a selection of our best vineyards. A portion of the juice was fermented in French holm oak to provide greater aromatic complexity and structure. Final aging took place on fine lees, enhancing the bouquet and providing body to the wine.

Climate: The 2013 season was cooler than normal. This resulted in a slow ripening process and led to grapes with a greater natural acidity and fresher aromas.

Harvest: Harvesting was carried out by hand and machine.

Winemaking process: Grapes were whole-cluster pressed and free of sulfur in order to ensure a smooth and complex wine. Fermentation temperature was kept between 16°C and 18°C. Once alcoholic fermentation was complete, 10% of the wine underwent malolactic fermentation to provide a greater aromatic complexity.

Analysis:

Alcohol: 12.5%

Total acidity: 6.2 g/L

pH: 3.4

Residual sugar: 4.2 g/L

TASTING NOTES: The bouquet is very fruity and complex, with tropical fruit aromas and sweet and citric notes, giving complexity to the wine. It is smooth on the palate with a fresh and persistent acidity.

SERVING SUGGESTIONS: Serve between 10°C and 12°C with white meats, such as chicken and pork, as well as salads and salmon.