RESERVA

CHARDONNAY 2019

COLCHAGUA VALLEY

VINEYARDS

Vineyard located on our Nilahue Estate, 50km from the Pacific Ocean in the dry coastal lands of the Colchagua Valley. This area has a Mediterranean climate with ocean breezes blowing into the valley in the afternoons, which cool the temperature and generate a significant thermal difference between day and night. This aspect of the climate ensures that the grapes ripen slowly and that when they are harvested, the retain their acidity and aromatic potential. The soils are loamy clay of average depth with gravel in different layers. They generate a moderate level of stress in the vineyards that results in average to low yields and greater natural concentration.

VINIFICATION

The destemmed, crushed grapes are sent to pneumatic presses to extract the must. The press juice is selected according to the level of turbidity and acidity. Static cold settling. The alcoholic fermentation takes place at between 55.4°F and 62.6°F, depending on the batch. Once the fermentation is complete, a percentage of the blend is racked into a mixture of new and used French and American oak barrels for 3 months. The remainder of the blend is retained in stainless steel tanks and the lees are worked to enhance the viscosity and roundness in the mouth.

ANALYSIS

Alcohol: 14,0% vol.
Residual Sugar: <4 g/L.
Composition: 100% Chardonnay.

TASTING NOTES

Colour: Pale golden yellow.
Aroma: Pineapple, mango, green apple and hints of banana and vanilla.
Flavour: The entry is sweet, viscous and elegant and is followed by elegant and persistent acidity with notes of citrus fruit and hints of caramel.

SERVING SUGGESTION

Serving temperature: 50°F.
Food pairing: Oily fish, cooked shellfish, soft cheese, risotto and antipasti.

Recommended storage conditions for bottled wine 10-20°C, 65-75% RH, Away from strong odors and direct light.