

ESTATE RESERVE



Chardonnay 2017

CASABLANCA VALLEY



Vineyards The fruit for this wine comes from our Belén vineyard property in the cold Lo Ovalle sector of Casablanca. The clay and granitic soils of limited fertility and the valley's maritime influence enable the production of grapes with high aromatic expression and abundant freshness. The plots of grapes used to make this wine are the highest on the property, there is a difference of over 130 metres between these and the lower Chardonnay vineyards. They are located on gentle slopes with good exposure to the sun, and provide us with highly typical fruit of outstanding ripeness. The vines are trained as vertical espaliers, with double-guyot pruning. Harvesting takes place in mid-March and it was affected by the heavy spring frost that hit the Chardonnay particularly hard. This led to a lower output, but one of outstanding quality.

Vinification The grapes are handpicked and the bunches are selected in the vineyard. A portion of the grapes are whole-cluster pressed, and the rest are destemmed and crushed and with a proportion of whole clusters. Pneumatic presses are used to delicately extract the must, which is then decanted at low temperatures. Fermentation takes place with selected yeasts—some in stainless steel tanks at controlled temperatures and the rest in French oak barrels. In both cases the new wine is held on its lees for 8 months, when the final blend is made for bottling.

Tasting Notes **Colour:** bright and luminous pale yellow.
Aroma: aromas are of citrus and other fruits, reminiscent of pears and apples, with certain creamy notes resulting from the fermentation in French barrels.
Flavour: abundant fruit, citrus, and floral notes. Fresh, tense, and well balanced.

Serving Suggestions **Food Pairing:** ideal to accompany seafood and strong-flavoured, rather oily fish and white poultry meat.
T°: 12° C.



Analysis

Alcohol: 13.5%
pH: 3.24
Total Acidity: 4.29 g/L.
Residual Sugar: 3.34 g/L.