



Reserva ~ Chardonnay 2008

CHARACTERISTICS

Variety: 100% Chardonnay

Origin: Casablanca Valley.

Soil: Clayey loam.

Climate: Mediterranean; located in Casablanca Valley, less than 30 kilometers from Pacific Ocean, on which sea breeze have good effects during grape ripening period.

Yield: 9,5 ton/há

Harvest period: First and second week of April.

ANALYSIS

Alcohol: 13,8°

Residual sugar: 2,3 g/l

Total acidity: 4,3 g/l (H₂SO₄)

pH: 3,22

VINIFICATION

- Prefermentative maceration inside the press for 4 to 16 hours.
- The vinification was carried out in stainless steel tanks at 12° - 18°C.
- 10% of the wine was aged in French barrels during 6 months.
- Clarified with bentonite.

TASTING NOTES

Color: Bright straw yellow with greenish hues.

Aroma: Intense peach, melon and apricot aromas, mineral notes.

Flavor: Fresh, with well balanced acidity. Soft and long finish.

FOOD PAIRING

Sushi, sword fish, chicken, smoked cheese, green salads.

SERVING TEMPERATURE

10 - 12°C.


VIÑAMAR
Casablanca Valley D.O.

CHILE