Chardonnay Reserva

Fermented delicately in French oak barrels, this wine shows intense aromas of tropical fruits such as bananas, papayas, vanilla and honey. At palate is round, creamy, full bodied and provides a long finish.

TASTING

Appearance: Golden yellow color
Aroma: Vanilla and honey aromas and tropical fruits such as bananas, papayas and guayabas
Palate: Round, creamy taste and long finish
Serving Temperature: 12°C / 54°F
Pairing: White meats, cheeses, fishes and spiced vegetables

DESCRIPTION

Varietal Composition: 100% Chardonnay
Available format: 750ml bottle
Vineyards: San Pedro Estate
Denomination of Origin: Maule Valley
Trellis system: Vertical shoot positioning
Soil type: Sandy clay
Age of vines: 15-25 years
Yield: 10 tons/ha
Harvest date: March
Type of harvest: Hand selection in small cases of 12 kilos / 26 pounds
Fermentation: 15 days at 15°C / 59°F
Total Maceration: 4 hours

AGEING PROCESS

Blend: 25%
Oak ageing: 1 month
Barrel type: French oak, 225 lt
Cellaring: 5 years

ANALYSIS

Alcohol: 13%
PH: 3,54
Total Acidity (H₂SO₄): 3,31 gr/lt
Reducing sugar: 1,25 gr/lt