



Gran Reserva



Chardonnay 2016

CASABLANCA VALLEY

- Vineyards** The grapes come from specific vineyards of our Belén agricultural land, in the Lo Ovalle sector in Casablanca. The soils are granitic clay, with quartz present, flat topography and low fertility. The climate is temperate cold, with notable marine influence due to the closeness of the Pacific Ocean that permits a slow ripening with an elevated development of aromas and a fresh acidity.
- Vinification** The grapes are harvested by hand. 40% of them are fermented with their skins to obtain a final wine with more structure, and the rest are pressed directly in whole clusters to achieve a higher-quality must. Cloudiness during fermentation is kept high to obtain a wine of great complexity and volume. Fermentation takes place in barrels of 300 and 500 litres and in 4,000-litre foudres of French oak and acacia wood, and the wine remains in them for a total of 10 months.
- Tasting Notes** **Colour:** Pale, bright yellow, with olive green hues.
Aroma: white-fleshed fruit such as the pear, green apple, and floral and citric notes, as well as dried fruits that remind of toasted hazelnuts.
Flavour: Great freshness and volume, unctuous, delicate, with a delicious balance of acidity and fruit, long persistence and elegance and a singular structure provided by the fraction fermented in its lees.
- Serving Suggestions** **Tº:** Serve at 10° C.
Match food: shellfish and fish having an intense flavor, such as smoked salmon, swordfish, giant perch, and the white meats of poultry.

Analysis

Alcohol: 13.5%
 pH: 3.24
 Total Acidity: 4.29 g/l.
 Residual Sugar: 4.22 g/l.