



RESERVA

CHARDONNAY

2015

WINEMAKER'S NOTES

The fruit was hand picked during the morning while the grapes were still cool and transported to the winery. The grapes were immediately whole cluster pressed to protect the fresh fruit character and prevent any possible bitterness in the wine.

The must was fermented in stainless steel tanks for 14–16 days at 14°–16°C to preserve the aromatic intensity in the final wine. The wine did not undergo malolactic fermentation in order to conserve all of its natural acidity.

The finished wine was gently filtered prior to bottling.

AGING

This Chardonnay spent 8 months on its lees for greater volume and texture on the palate, and just 15% was aged in French oak barrels for the same period of time.

HARVEST REPORT

The 2014–2015 season was hotter than any other in the past 10 years, and March in particular was one of the hottest on record for that month. It was also a very dry season, and the combination led to accelerated ripening, which presents particular challenges to white wines. Therefore, the general strategy this year was to protect the fruit from direct sunlight and keep the microclimates around the ripening bunches cool to delay ripening and to conserve aromas and natural acidity. This helped counteract the effects of the hot, dry season and enabled us to harvest the white grapes on dates similar to those of 2014 and obtaining fruit with abundant fresh fruit character and aromatic intensity.

TASTING NOTES

This Chardonnay presents a bright straw-yellow color and high aromatic intensity. The nose offers notes of tropical fruits such as bananas and pineapple as well as white-fleshed fruits such as white peach. The light contribution from the old barrels adds complexity.

The palate is friendly with a pleasing balance of sweet and tart. A wine with great volume, breadth, and fresh persistence.

FOOD PAIRING

White meats and grilled white fish, pastas with well-seasoned sauces, vegetables, and cheeses.

Appellation:	Maule Valley
Vineyard:	San Rafael
Location:	San Rafael
Composition Varieties:	100% Chardonnay
Alcohol:	13,5°
pH:	3,38
Total Acidity:	5,35 g/L
Residual Sugar:	3,53 g/L



BAJO SIETE