

Grapes  
100% Chardonnay

Region/Appellation  
Casablanca Valley

Alcohol by volume  
13.00%

Residual Sugar  
1.66 g/l

pH  
3.14

Total Acidity  
7.65 g/l

Drinking Window  
2024 - 2028

Tasting Guide

1 2 3 4 5 6 7 8

Dry Medium Sweet

Tasting note printed  
25/04/2024

# Estate Reserva Chardonnay

## 2021 6x75cl

### Winemaker Notes

This Chardonnay displays a beautiful yellow straw colour with greenish hues. On the nose, it reveals intense aromas of tropical fruit such as pineapple and passion fruit, framed by light toasty oak notes. Fresh and expressive fruit, this Chardonnay has a beautiful texture and good depth. Its vivid acidity makes it a fresh and juicy wine, with a long and memorable finish.

### Vineyard

The grapes for our Chardonnay Estate come from our vineyards in the Casablanca Valley, a cool climate area on the north-western side of Chile's coastal range less than 30 kilometres from the Pacific Ocean. Pacific breezes and early morning fog, make this property ideal for producing cool climate varieties such as Chardonnay.

### Winemaking

Grapes were picked at a low temperature and taken to the winery where they were whole-cluster pressed. The fermentation took 10 to 15 days at 14¼-17¼C. 20% of the must was fermented in fourth-and fifth-use French oak barrels. Since the aim was to achieve the characteristic fresh aromas and flavours of Chardonnay, these wines did not undergo malolactic fermentation.

### Vintage

The 2021 season began with a winter of average rains and a warm spring; however, this condition changed drastically during summer, presenting temperatures well below the historical average and numerous cloudy days. The biggest surprise came at the end of January, with abundant rainfall that set off alarms from the Central Valley to the South. On the other hand, in Aconcagua Inland, thanks to its location 85 km north of the Central Valley, rainfall was only 21 mm, which had no impact on the fruit's health. The months of February and March were cold, and the ripening advanced slowly. During the last week of March, we had the last rays of sunlight necessary to reach the desired ripeness. The cold summer condition resulted in moderate alcohol and vibrant acidity, producing wines of excellent colour and aromatic intensity, fresh and balanced.

### Food match

Grilled and Roasted White Meats

Greek salad, salmon and chicken salad

