

TERRANOBLE

# ALGARROBO

The iconic algarrobo tree in our vineyard in the Las Dichas sector of the Casablanca Valley lends its name to this cool climate wines. Wines that express their cool climate origin. Fresh, fruity wines of great typicity.

**ORIGIN-FRESHNESS-TIPICITY**

## CHARDONNAY | 2023

**COMPOSITION:** 100% Chardonnay.

**DENOMINATION OF ORIGIN:** Casablanca Valley, Area of Las Dichas, 21 km from the Pacific Ocean

**SOIL:** The soils are of granitic origin. After a long weathering process, they have turned into red clays, poor in organic matter. The plots planted with Chardonnay have different percentages of clay, depending on each parcel and its average depth. We try to avoid the sandy sectors since they result in thinner wines. The vineyards are planted on soft rolling hills.

**CLIMATE:** Casablanca features a cold, sub-humid Mediterranean climate, with predominating sea breezes or morning fogs during the ripening process, which favor the development of fruity aromas. Our vineyard is located in the coldest sector of the valley.

**VITICULTURE:** For this blend we used Chardonnay clone 76, and yields of 8 tons/ha. Plot 8.

**HARVEST AND VINIFICATION:**

Searching for fresh and fruity wines, we carried out the harvest by hand on March 15. Since the vines grow in the coldest sector of Casablanca, the grapes were picked very early in the morning to benefit from the fog and thus keep them at low temperatures. The bunches and berries were



selected and destemmed manually. They then underwent a cold pre-fermentative maceration for three hours and were pressed at a very low temperature. Fermentation occurred between 13 and 16° C in untoasted 2,000-lt foudres, old 300-lt barrels, and egg-shaped ceramic vats, always pursuing to emphasize the expression of terroir. 21% of the blend underwent malolactic fermentation, and 1.3% was fermented on its skins for five months.

**AGING:** 34% of the blend spent six months in untoasted foudres, 55% in old 300- or 400-l barrels, and 11% in egg-shaped ceramic vats with its lees to achieve more volume on the palate.

**AGING IN THE BOTTLE:** Three months prior to its marketing.

**TASTING NOTES:** Color: Intense golden-yellow with green hues. Aroma: Elegant and fresh, with outstanding notes of fresh and ripe white fruits, a citric touch, and subtle notes of cherimoya and fresh pineapple. Palate: The wine offers tension, minerality, and volume with a nice acidity and persistence. It feels oily and creamy, but refreshing and fruity at the same time.

**PAIRING:** Fatty fishes or fish with sauces, seafood like oysters, lobsters and lean meats, as chicken, pheasant and rabbit.

**SERVING TEMPERATURE:** Serve ideally between 10 and 11° C

**AGING POTENTIAL:** 4 to 5 years in optimal conditions

**ALCOHOL:** 2.4% vol.

**PH:** 3.40

**TOTAL ACIDITY:** 5.92 g/l (tartaric acid)

**TOTAL ACIDITY:** 3.87 g/l (sulfuric acid)

**RESIDUAL SUGAR:** 1.47 g/l



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**ALCOHOL:** 13,3°

**PH:** 3,22

**ACIDEZ TOTAL:** 7,46 g/L