

Gran Reserva

TERRANOBLE

CHARDONNAY 2017

COMPOSITION: 100% Chardonnay

DENOMINATION OF ORIGIN: Casablanca Valley, El Algarrobo vineyard

SOIL: Of granitic origin, these soils have turned into red clays, poor in organic matter, after a long weathering process. The plots are planted on rolling hills with different percentages of clay, depending on their location and average depth, avoiding the sandy areas which produce thinner wines.

CLIMATE: Cold, sub-humid Mediterranean, dominated by sea breezes and morning fogs during the ripening period, a condition that favors creating fruity aromas.

VITICULTURE: The clones used in this blend were 130 and Mendoza, with yields of 9 to 10 t/ha.

HARVEST AND VINIFICATION: Seeking to produce fresh and fruity wines, the grapes, which come from the coolest sector of Casablanca, were harvested by hand at the beginning of March, very early in the morning as to benefit from the fog and keep the fruit at a low temperature. They were manually bunch- and berry-selected, destemmed and pressed at very low temperature. Fermentation took place between 14°C - 16°C in concrete eggs, un-toasted casks (foudre) of 2.000 liters and old 300 liter barrels, always seeking for the terroir expression. 15% of the blend underwent malolactic fermentation.

AGING: Looking for a larger volume on the palate, the wine was kept for 8 months on its lees in concrete eggs, un-toasted casks (foudre) and old 300 lt. barrels.

BOTTLE AGING: 3 to 4 months before commercialization.

TASTING NOTES: This Chardonnay, of intense golden-yellow color with greenish hues, shows intense, fresh and elegant aromas with notes of pineapple, papaya, citric fruits and some mineral accents. Creamy, refreshing and fruity on the palate, it has a balanced, vibrant and persistent acidity.

PAIRING: Fatty fish or accompanied by sauces, seafood such as oysters and lobsters, lean meat such as poultry, pheasant or rabbit.

SERVING TEMPERATURE: Best served between 10°C - 12°C.

AGING POTENTIAL: 4 to 5 years in optimal conditions.



| ALC: 13.5° | PH: 3,48 | TOTAL ACIDITY: 5,47 g/L | RESIDUAL SUGAR: 1,70 g/L

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CHILE