

TERRANOBLE

# Reserva

## CHARDONNAY 2023

**CASABLANCA VINEYARD:** Reserva Chardonnay originates in the area closest to the Pacific Ocean -and the coldest- in the Casablanca Valley. Here, the grapes ripen slowly, and the berries experience only a low loss of acidity. Greatly influenced by Chile's Coastal Range, its soils are of granitic origin, high in quartz content, and low in organic matter. Aiming to produce a high-quality wine, the vineyard was established in 2009 and planted in high density with north exposure.

**HARVEST:** During the 2022-2023 growing period, Casablanca experienced lower winter temperatures and more rainfall than in the previous season, thus improving the water supplies in the soil. Spring presented a few early frost spells during bud break, which did not affect the growth of this variety. At the beginning of summer, temperatures were as usual. But -if compared to previous years- they increased significantly towards mid-January, helping to

develop and balance out the phenological delay caused by spring frosts. Yields were 15% lower than in average years, but the berries of the grapes showed outstanding concentration and ripeness, giving birth to intense and fruity wines.

**VINIFICATION:** The grapes for our Reserva Chardonnay were harvested by hand between March 3 and 16, with the prospect of keeping the acidity of the berries, especially considering the season's high temperatures. The grapes were gently pressed to preserve their acidity and keep a clean must from the start. Fermentation took place at 15 – 17° C and lasted for two weeks.

50% of the blend was kept in previously used French oak barrels for four months to produce a highly complex blend and gain more volume on the palate.

**TASTING NOTE:** A clean and bright wine, very fruity on the nose, with citric notes and aromas of pineapple and fresh bananas. It offers a remarkable volume, and feels sweet, oily and refreshing on the palate.

**PAIRING:** Fish, seafood and also cheese platters (Brie, Camembert, fresh cheese)



**ALCOHOL:** 12,9° vol.

**PH:** 3,5

**TOTAL ACIDITY:** 4,17g/L (sulfuric acid)

**TOTAL ACIDITY:** 6.37 g/l (tartaric acid)

**RESIDUAL SUGAR:** 1,2 g/L

