

*Las Dichas*

# TERRANOBLE

## CHARDONNAY 2020

**COMPOSITION:** 100% Chardonnay

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

**SOIL:** The grapes for this wine are sourced from vines planted on granitic soils, which after a long weathering process, have turned into red clays, poor in organic matter. The plots planted with Chardonnay feature different percentages of clay, depending on the average depth of each. We try to avoid planting on sandy areas since they result in thinner wines. The vineyard is planted on gently rolling hills.

**CLIMATE:** Cold, sub-humid Mediterranean, with predominant sea breezes or fogs during the ripening period, thus favoring the development of fruity aromas. Our vineyard is located in the coolest sector of Casablanca.

**VITICULTURE:** The clones used for this blend were 76 and 130, with yields of 9 Tons/ha. Block 8.

**HARVEST AND VINIFICATION:** The grapes were picked by hand on March 12 to obtain fresh and fruity wines. Coming from Casablanca's coolest sector, they were harvested very early in the morning to take full advantage of the fog and thus keep the fruit at a low temperature. The bunches and grains were manually selected and destemmed before pressing at a cold temperature. Fermentation took place between 14-16° C in untoasted 2,000-liter foudres and old 300-liter barrels to emphasize the expression of our terroir. 11% of the blend underwent malolactic fermentation, and 4% fermented with its skins for five months.

**AGING:** Nine months in untoasted foudres (49%) and old 300-liter barrels (51%). The wine was kept with its lees to achieve a larger volume on the palate.

**BOTTLE AGING:** Six months before being released to the market.

**TASTING NOTES:** Color: Deep golden yellow with greenish hues.

Aroma: Intense and elegant, with notes of flowers and white fruits, and some citric accents.

Palate: Well-bodied, tense and creamy, but also refreshing and fruity, with a gentle acidity and good persistence.

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

**SERVING TEMPERATURE:** Serve ideally between 10 and 12° C.

**AGING POTENTIAL:** 4 to 5 years kept under optimal conditions.

| **ALC:** 13.4° | **TOTAL ACIDITY:** 6.15 g/l (in tartaric acid) | **RESIDUAL SUGAR:** 1,77 g/L  
| **PH:** 3,45 | **TOTAL ACIDITY:** 4.02 g/l (in sulfuric acid)



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