



Reserva TERRANOBLE

CHARDONNAY 2022

CASABLANCA VINEYARD

Our Reserva Chardonnay has its origin in the area closest to the Pacific Ocean in Casablanca, one of the valley's coldest sectors. This allows the berries to ripen slowly without losing their acidity.

The soils are greatly influenced by the Coastal Mountains, which feature granitic soils with a high content of quartz and are low in organic matter. In search of quality wines, in 2009 we chose to plant the vineyard in high density and exposed to the north.

HARVEST

In Casablanca, the 2021-2022 growing season began with mild frosts during bud-break. However, and compared to past vintages, the fewer precipitations, lower humidity, and higher temperatures allowed obtaining excellent concentration and ripeness. In relation to a normal year, harvest was brought forward in about seven to ten days, resulting in intense and fruity wines.

VINIFICATION

Considering the season's high temperatures, the grapes for our Reserva Chardonnay were harvested manually during the first days of March with the idea of protecting the acidity of the berries.

As of their reception, the grapes were kindly pressed to preserve their acidity and obtain a clean must. Fermentation took place at 15 - 17 °C during two weeks.

50% of the blend was aged in previously used French oak barrels for six months to gain complexity and more volume on the palate.

TASTING NOTE

Clean and bright, this wine unfolds on the nose notes of grapefruit and fresh pineapple. It feels refreshing, and offers good volume and creaminess on the palate.

PAIRING

Fish, seafood and also a cheese platter (Brie, Camembert, fresh cheese).

| ALC: 13.0° | PH: 3,24 | TOTAL ACIDITY: 4,56 g/L | RESIDUAL SUGAR: 1,98 g/L