

RESERVA

SOUL OF THE ANDES

chardonnay 2020

Variety:

Chardonnay 100%.

D.O.:

Casablanca Valley.

Soil:

Sandy clay with a depth of 2 metres.

Harvest:

The harvest took place from 25th February to 2nd March, when the grapes showed their greatest aromatic potential. The clusters were hand-picked in the early hours of the morning, and then transported and carefully selected, preserving the quality and character obtained from this variety grown in the Casablanca Valley.

Vintage:

Year of high temperatures during January which accelerated the maturity of the grapes. Across February and March, the temperatures remained medium to high, having an early harvest compared to a normal year by around 10 to 12 days. However, the acidity levels remained high producing fresh and aromatic wines.

winemaking

Fermentation:

100% of this wine was fermented in stainless steel tanks to preserve the varietal aromas.

Ageing:

After fermentation, the wine was aged over its lees for 6 months and battonage was used to gently move it so as to maximize the contribution made by the wine coming into contact with the fine sediment. 25% of the wine was aged in French oak for the same period of time as the part that retained its fruity component.

Technical data:

Alc/Vol: 13.0% GL

pH: 3.39

Acidity: 5.89 g/L (Tartaric Acid)

Residual Sugar: 2.37 g/L

Ageing potential:

This wine can be stored for up to 5 years in optimum conditions.

tasting notes

This wine is a bright, pale yellow. The nose is elegant and expressive with prominent aromas of tropical fruit, such as papayas and pineapple, complemented by soft notes of vanilla and dried fruits contributed by the ageing in French oak. This is a well-rounded wine with good body and delicious acidity. The finish is soft and dominated by tropical fruit and smooth vanilla.

serving suggestion

Best served at between 8°C and 10°C, this wine pairs well with oily fish, cheese, risotto, shellfish, pasta and white meat.

