

Gran Reserva

TERRANOBLE

CHARDONNAY 2018

COMPOSITION: 100% Chardonnay

DENOMINATION OF ORIGIN: Casablanca Valley, sector of Las Dichas.

SOIL: The vines grow on granitic soils which, after a long weathering process, have turned into red clays, poor in organic matter. The plots planted with Chardonnay have different percentages of clay, depending on the average depth of each parcel, but we try to avoid the sandier areas, that result in thinner wines. The vines are planted on the area's gentle rolling hills.

CLIMATE: Cold, sub-humid Mediterranean climate, predominantly influenced during the ripening period by sea breezes or morning fogs, which favor 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 10 Ton/ha.

HARVEST AND VINIFICATION: With our focus on fresh and fruity wines, the fruit was picked by hand by mid-March. Coming from Casablanca's coolest sector, the grapes 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 the grains were manually selected, destemmed and pressed at very low temperature. Fermentation was carried out between 14-16°C in concrete eggs, untoasted 2,000-liter foudre and previously used 300-liter barrels, to emphasize the terroir's best expression. 9% of the blend underwent malolactic fermentation.

AGING: To achieve a greater volume on the palate, the wine stayed in touch with its lees during 8 months in concrete eggs, untoasted foudre and previously used 300-liter barrels.

BOTTLE AGING: 3 to 4 months before being released to the markets.

TASTING NOTES: Color: deep golden-yellow with greenish hues.

Aroma: intense, fresh and elegant, with notes of pineapple, papaya and citric fruits, as well as some mineral touches.

Palate: creamy, refreshing and fruity, with a balanced, vibrant and persistent acidity.

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

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

AGING POTENTIAL: In optimal conditions, 4 to 5 years.

| ALC: 13.5° | PH: 3,4 | TOTAL ACIDITY: 6,6 g/L | RESIDUAL SUGAR: 2,1 g/L



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CHILE