



Reserva TERRANOBLE

CHARDONNAY 2020

CASABLANCA VINEYARD

Our Chardonnay Reserva has its origin in the area closest to the Pacific Ocean in Casablanca, one of the valley's coldest sectors, which allows a slow ripening process with only a slight decrease of acidity in the grapes. The soils, highly influenced by the Coastal Mountains, are granitic. They have a high percentage of quartz and are scarce in organic matter. In search of high-quality wines, the vineyard was planted in high density in 2009, exposed towards north.

HARVEST

In Casablanca, the 2019–2020 growing season began with two frost spells during bud-break. However, the fewer precipitations and higher temperatures compared with former years allowed to obtain an excellent concentration in the berries and an outstanding acidity/sugar balance in a harvest that presented itself ahead of time compared with past vintages.

VINIFICATION

Considering the season's high temperatures, the grapes for our Reserva Chardonnay were harvested by hand during the first days of March to preserve the acidity in the berries.

The grapes were gently pressed to keep this acidity and obtain a clean must from the start. Fermentation took place between 15 – 17°C and lasted two weeks.

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

PAIRING

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

| ALC: 13.3° | PH: 3,39 | TOTAL ACIDITY: 3,99 g/L | RESIDUAL SUGAR: 3,14 g/L