

GRAN ARAUCARIA

RESERVA

Description

Variety: Chardonnay
Appellation: D.O. Valle Central
Winemaker: Sergio Correa Undurraga
Bottling: Estate bottled
Alcohol: 13,5°

Vineyards and Terroir The grapes come from our vineyards located in Villa Alegre, 285 km south of Santiago, in Maule Valley. This place has a Mediterranean-like climate, where the winter rains are normal and the summers are dry, with marked range of temperatures between day and night. This allows the grapes to get excellent aromas and flavor concentration. Soils are a combination of sand and volcanic ash and the flat terrain gets superb sunlight exposition.

Vinification The grapes were harvested by hand early in the morning at the end of March. The 25 % of the must is fermented in barrels while the rest is placed in stainless steel tanks with select yeast, at temperatures ranging from 12° to 14°C during a twenty-days, period allowing the extraction of aromas. Then we stir the lees to extract flavour and aromas from the yeast. The wine is aged in oak barrels for three months. Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit.

Notes From Our Winemaker Our Chardonnay Reserve has a bright golden yellow color. Intense aromas and flavors of almond, pineapple and hints of vanilla. Balanced, creamy and soft. It has a great persistence and a fresh harmony. Great with fish, seafood and creamy pasta dishes

Recommended

Serving Temperature Serving temperature between 14° - 16°C

