

O F I C I O S

RESERVE

DESCRIPTION

VARIETY: Chardonnay
APPELLATION: D.O. Valle Central
WINEMAKER: Claudio Gonçalves
BOTTLING: Estate bottled
ALCOHOL: 13,5°

VINEYARDS

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

CLIMATE

The Villa Alegre region of Chile has a Mediterranean-style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and color concentration.

VINIFICATION

The grapes were harvested by hand early in the morning at the end of March. The 30 % of the must is fermented in barrels and the other in stainless steel with select yeast. at temperatures ranging from 12° to 14°C during a twenty-days, period allowing the extraction varietals aromas. Then we stir the lees to extract flavour and aromas from the yeast. 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 and golden yellow color. Intense smell of banana, pineapple and hints of vanilla. Balanced and unctuous. It has a great persistence and a fresh harmony. Great with fish, seafood and creamy pasta dishes

RECOMMENDED

SERVING

TEMPERATURE Between 13° - 14°C

