



CALITERRA



Reserva Chardonnay 2017

Casablanca Valley, Santa Marta Vineyard

ORIGIN

Soil:
Clay soil of granitic origin

Exposition:
North-west

Block:
Maitenes

ANALYSIS

Alcohol: 13.5%
PH: 3.16
Total Acidity: 6.21 g/L
Residual Sugar: 1.41 g/L

VINIFICATION

Fermentation:
70% in stainless steel tanks
30% in barrels of second
and third use.

Fermentation Temp:
16°-20° C

Fermentation Time:
15 to 22 days

MLF: 10%

AGEING & BOTTLING

Barrel Ageing:
30% of the wine was aged in
barrels of 2nd and 3rd use.

Bottling Date:
September 2017

Ageing Potential:
Best consumed between 2017
and late 2020.

VARIETIES

Chardonnay 100%

TASTING NOTES

Golden yellow with green hues, this wine shows great intensity on the nose. Fruity aromas of mango and pear are well accompanied by citrus and mineral notes. The palate is balanced and mineral, with a beautiful acidity, enhancing the flavors of pear on the palate. Good persistence on the mouth, with great freshness and vivacity.