



# RESERVA

## Chardonnay-Viognier

### 2020

#### Vineyards

This wine comes from our vineyards in Maule, Curicó and Colchagua in the Central Valley. This Chardonnay/Viognier is notable for its aromatic intensity (Colchagua), freshness (Curicó) and structure (San Rafael). Each batch expresses its place of origin, contributing to making this blend so special.

#### Vinification

The vinification is much more oxidative than reductive, with the grapes being crushed and pressed, and the different types of juice are selected by tasting and looking at parameters like pH and turbidity. The musts undergo static cold settling and are then fermented at between 55.4°F and 62.6°F, depending on the batch. Once the fermentation is complete, a percentage of the blend is racked into a mixture of new and used French and American oak barrels for 3 months. The other percentage of the blend is retained in stainless steel tanks and the lees are worked to enhance the viscosity in the mouth and roundness.

#### Tasting Notes

**Color:** Shiny, golden yellow.

**Aroma:** Pineapple, mango, green apple and hints of banana and vanilla.

**Flavour:** Tropical fruit, honey and apricots. Medium-bodied, persistent, unctuous and fruity.

#### MAULE VALLEY

#### Analysis:

**Alcohol:** 13,5% vol.

**Residual Sugar:** <4 g/L.

**Composition:** 60% Chardonnay, 40% Viognier



#### Serving Suggestions



50°F



OILY FISH, COOKED SHELLFISH



SOFT CHEESE



RISOTTO AND ANTIPASTI