



CALITERRA®

RESERVA CHARDONNAY 2017



HISTORY

These are modern and elegant wines in which we seek to reflect the particular characteristics of our terroir. These are distinctive and flavorful wines to be enjoyed on any occasion.

REGION

Casablanca Valley, Chile

VARIETAL

100% Chardonnay

VINEYARDS

The Santa Marta Vineyard in the Casablanca Valley, one of Chile's most recognized valleys for quality white varieties, is situated only 40 km from the coast and is the source for high end Chardonnay.

WINEMAKER

Rodrigo Zamorano

WINEMAKING

The Chardonnay is one of the most versatile white grape varieties, it can undergo almost any winemaking process. The wine is fermented at 16° - 20°C in 70% stainless steel tank, 30% in second and third use french oak barrels, stirring the lees once per week; this helps create a pleasant and drinkable wine characterized by a varied array of aromas. Maceration lasted 15-22 days. 10% of the wine was then barrel aged for 4 months.

HARVEST

Some Spring frosts in the colder zones lasted up to four days in a row. In more temperate zones we had a few days of low temperatures that clearly affected the development of buds, shoots, and bunches. This, along with the scant rainfall and higher than usual temperatures, resulted in reduced fruit set and ultimately lower yields. The summer was very hot; temperatures approached 40°C in some sectors of the Valley. Grape ripening was affected to a degree, because the plants shut down and stopped working during the heat-waves, resulting in some dehydration but no major consequences. The good news is that, at the time of writing, March temperatures are lower and the nights cooler, which is producing more aromas, better color, and good tannins.

TASTING NOTES

A bright and lovely golden-yellow color with greenish rims, this wine displays elegance and freshness on the nose. Fruity aromas of mango and Williams pear are a nice counterpart to its citric and mineral notes. Well balanced and mineral, with delicious acidity and good persistence on the palate, the freshness and vivacity of this wine make it an ideal companion for your everyday life.

TECHNICAL INFORMATION

pH: 3.32

Total Acidity: 6.62 g/l

Residual Sugar: 2.3 g/l

Alcohol: 13%

Case Production: 40,000 cases

Ageing Potential: 3 years