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VENDAVAL

RESERVA

CHARDONNAY



- Vintage 2020
- Grapes 100% Chardonnay
- Origin Isla de Maipo. Maipo Valley
- Harvest Third week. March 2020

■ Vineyards Notes:

Established on "river bed soils" of the Maipo river. Very deep and poor soils with a very low natural fertility and low organic matter content. Under these conditions the vigour is almost naturally controlled. Big thermal oscillation during day and night in summer time, permit a slow ripening process of the grapes. Harvest took place during the third week of march.

■ Vinification:

Once the grapes were destemmed and crushed they went through a cold maceration, prior to fermentation at 8° Celsius, for 12 hours. After this they were pressed to begin with the fermentation process at a temperature of 14° - 16° celsius.

90% of the wine was fermented in stainless steel tanks with selected yeasts. 10% was fermented in French oak barrels. Once the fermentation process was completed the wine was kept in contact with the lees for 2 months with a weekly battonage.

No malolactic fermentation.

■ Tasting Notes:

Nice volume and soft structure with notes of tropical fruits like pineapple and passion fruits well accompanied by some touches of honey and vanilla. Fresh and tasty. Creamy texture with a long and pleasant aftertaste.

■ Serving Suggestions:

Enjoy this wine with soft and creamy cheese, fish such as sea bass, oysters and razor clams.



MEAT



FISH - SEAFOOD



PASTA



CHEESE

■ Analytic Data

- Alcohol content 13.7 %
- Residual sugar 2.7 g/l
- TA (C4H6O6) 6.65 g/l
- PH 3,20



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