

deGras[®]

R E S E R V A

Chardonnay / 2019



VINEYARD

Variety: 100% Chardonnay

D.O: Colchagua Valley

Climate: Mediterranean climate, with four clearly defined seasons and significant temperature differences between day and night.

Soil: The soil has limey-clay characteristics

Harvest: The grapes were hand-harvested and selected from first weeks of March onwards.

WINEMAKING

Winemaker: Santiago Margozzini

Fermentation: The whole clusters were pressed. Some of the must underwent alcoholic fermentation in stainless steel tanks to conserve the variety's typical aromas and flavours, while the rest of the must was fermented in used barrels with native yeasts.

Technical data:

<i>Alcohol</i>	: 14.0 %
<i>Residual Sugar</i>	: 4.35 g/l
<i>Total acidity</i>	: 4.88 g/l
<i>pH</i>	: 3.40

TASTING NOTES

Colour: Bright yellow with golden hues.

Aromas: More tropical style fruit on the nose with notes of pineapple and ripe banana, with citrus touches of grapefruit and hints of honey at the end.

Palate: Very juicy on the palate with a good acidity and a creamy texture that makes it feel mouth-filling and really pleasant together with its more tropical flavors that predominate and remain on the palate.

SERVING SUGGESTION

This wine pairs very well with fattier styles of fishes, as well as with white meats and seafood in diverse preparations.



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Chile



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