

CALITERRA®

RESERVA



CHARDONNAY 2015

ORIGIN

VALLEY	Casablanca Valley
PROPERTY / ESTATE	Santa Marta Vineyard (Tapihue, Casablanca)
BLOCK	Selection of different blocks in the vineyard
SOIL	Sandy loam
EXPOSITION	North-west

COMPOSITION

VARIETIES	Chardonnay 100%
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ANALYSIS

ALCOHOL	13,5%
PH	3,32
TOTAL ACIDITY	6,62 g/L Tartaric Acid
RESIDUAL SUGAR	2,3 g/L

VINIFICATION

FERMENTATION	In stainless steel tanks, 30% in second and third use french oak barrels
YEAST TYPE	Native and selected commercial yeasts
FERMENTATION TEMP	16° - 20°C
MACERATION TIME	15 - 22 days
MLF	10%
LEES STIRRING	1 per week

AGEING & BOTTLING

BARREL AGEING	10% in oak barrels for 4 months
BOTTLING DATE	August 2015
AGEING POTENTIAL	Ideal enjoyed between December 2015 and late 2018



WINEMAKER'S COMMENTS

"A great season for our Chardonnay from Casablanca! The aromas and flavours of this pleasant Chardonnay reflect the excellent weather conditions that allowed the ripeness of the grapes."

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.

FOOD PARING

Salmon with caper butter and shellfish risotto.

