

VINEYARD

CASABLANCA VALLEY, COLD-WEATHER VALLEY WITH PREVAILING COOL AND SALINE WINDS FROM THE PACIFIC OCEAN.

AN EXTREME LOCATION FOR GRAPEVINES BECAUSE THE ANNUAL ACCUMULATION OF HEAT THAT BARELY REACHES THE MINIMUM SUGGESTED FOR VINEYARDS.

GRAPES RIPEN SMOOTHLY INTO A BALANCE OF AROMATIC PRECURSORS AND PARAMETERS.

VINIFICATION

GRAPES WERE CRUSHED WITHIN AN HOUR AFTER HARVESTING. MACERATION AT LOW TEMPERATURE FOR 6 HOURS. FERMENTATION IN STAINLESS STEEL TANKS AND AGING ON ITS LEES.

AGING

50% IN BARRELS FOR 6-9 MONTHS.

FINING

BENTONITE.

TASTING NOTES

BEAUTIFUL, BRIGHT GOLDEN COLOR. A RICH AND DISTINCT WINE THAT BOASTS AROMAS FROM MEDITERRANEAN FRUIT (RATHER THAN TROPICAL, LIKE TANGERINE, MELON, APPLE, AND SWEET PEAR) TO BUTTER AND FRESHLY BAKED BREAD. THAT FRESH HARMONY IS COMPLEMENTED WITH THE TOASTED HINTS FROM OAK AND MINERAL NOTES. A YOUNG, VIBRANT, TASTY, WIDE, BALANCED AND DARING WINE. PAIRS TO PERFECTION WITH TUNA FISH, SALMON, CONGER EEL, SQUID, KING CRAB, CHICKEN CURRY, CRAB CAKE, CHAMPIGNONS, AND BÉCHAMEL SAUCE.

ANALISYS

ALCOHOL	14,1%
ACIDITY	6,5 G/L
PH	3,39
RESIDUAL SUGAR	2,95 G/L



GRAN RESERVA
CHARDONNAY
CASABLANCA VALLEY