

ARAUCANO RESERVA CHARDONNAY 2016

100% CHARDONNAY. A highly reputed white grape variety originally from Burgundy, which adapts admirably well to different soils. Early bud burst makes it sensitive to spring frosts. Today, it is the second most widely planted grape in Chile.



TASTING NOTES

Intense and complex nose. Ripe fruits such as pear are oven baked apples. Scents of subtle oak, vanilla on the back. The palate is deep, ample, supple, with a lot of off-fruit aromas. A long aromatic persistence and a palate built on ripe grape which confers to the wine an elegant structure.

SUGGESTIONS

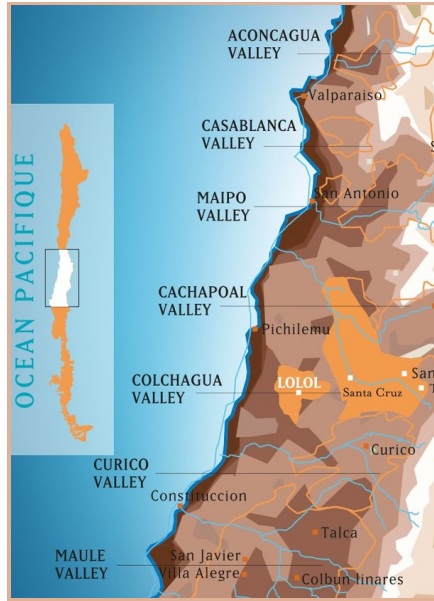
Fresh water fish, scallops in cream sauce, white meats

TEMPERATURE

10 - 12 °C

CONSUMPTION

1 - 3 years



VARIETY

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VINEYARD

Soil

After a rainy winter, the beginning of spring was dry and hot, which resulted in early vegetative development. The climatic conditions in November, which were hotter and more humid than usual, helped plump the grapes. We harvested 10 days earlier than usual, beginning on the 13th February with Sauvignon Blanc grown in Lolol. Our biodynamic practices over the past few years have enabled us to maintain a very good level of acidity. We are producing a highly complex wine with a combination of fruity notes (pineapple, lychee) and floral notes (boxwood, blackcurrant flowers), all of which are bound by a great deal of minerality. The fact that the Lolol terroir is influenced by the ocean should enable us to maintain its acidity.

Density

3500 vines/ha.

Climate

Oceanic (Pacific), which regularly brings morning mists and cool evenings.

Average age of the vines

15 years.

Yield

65 hl/ha.

Location

We have selected grapes from Lolol (cool climate) and warmer area of the Colchagua Valley, where the grapes are able to reach perfect ripeness without losing any of their aromas.

WINEMAKING

Wine-growing

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Harvest

Harvested in 15 kg crates, the grapes are transported whole to the winery where they are instantly de-stemmed and pressed, then chilled to avoid any premature oxidation.

Vinification

The grapes are placed in a pneumatic press using inert gas (to prevent oxidation) and macerated with the skins for 6 to 12 hrs depending on the potential of each grape, to provide us with excellent aromatic extraction.

Ageing

Once fermentation is complete, we work the lees in wine vats, for one or two months, to obtain balance in the mouth and complexity.

THE VINTAGE

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