



Valle de Elquí



Chardonnay Reserva 2019

Grapes:	100% Chardonnay
Region:	Elqui Valley
Vineyards:	Titon
Exposure:	North to South
Altitude:	1,120 feet above sea level
Soil:	Decomposed granite and some clay
Vine Density per acre:	2,000 vines per acre
Time of Harvest:	Mid-January
Vinification Process:	Grapes are de-stemmed, crushed and placed in a pneumatic press, where they are cold macerated for 12 hours at 8°C. The juice is extracted at low pressure, clarified and fermented partially in stainless steel tanks at 12-14°C and partially in French oak barrels with selected yeasts, afterwards, left in the barrels to mature for around six months.
Aging Process:	When the barrel fermented wine is racked, the barrels are filled with stainless steel fermented wine, which is then matured for 3 months. Wine from different barrels is blended together, clarified, cold stabilized and bottled. The blend is with approximately 5-10% of barrel fermented wine and the balance of stainless steel fermented wine.
Alc %:	13.5%
Dry Extract:	21.40 g/l
Acid (total):	3.6 g/l
Acid (volatile):	0.40 g/l
Residual Sugar:	2 g/l
pH:	3.3
Tasting Notes:	Rich yellow in color, floral on the nose with banana, pineapple, papaya and spicy aromas. Full and round with fine acidity and long finish.
Winemaker:	Giorgio Flessati
Closure:	Screwcap
Food/Menu Pairing:	Enjoy with Mediterranean pasta and white meat.