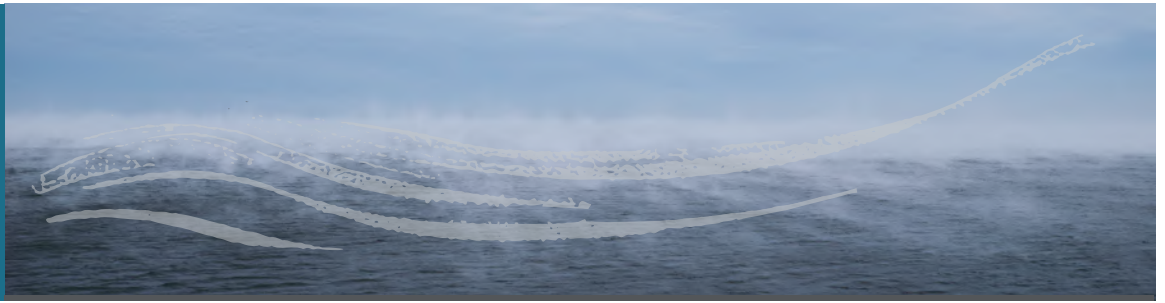




VISTAMAR



BRISA

CHARDONNAY | 2018



ORIGIN

The grapes come from different growers in Chile's Central Valley, where there is a predominance of alluvial soils in most areas.

WINEMAKING

A wide range of strategies is used in managing the canopy, all aimed at maximizing the amount of sunshine reaching the area where the fruit is ripening. The preferred technique consists in training the shoots vertically, which improves their exposure to the sun's rays and enhances the development of flavour in the fruit. Irrigation is applied in a measured fashion, in order to maintain the balanced growth of the vine and achieve a constant rhythm of ripening. The grapes are harvested by hand to ensure that they reach the winery in top condition. They are separated from the stalks and then crushed, leaving a considerable percentage of the grapes whole; then the must is cooled and put aside to settle. Later, it is inoculated with selected yeasts to bring about alcoholic fermentation. This process takes 20 days at controlled temperatures between 14o and 16°C, in order to obtain a maximum of aromas and varietal character.

WINEMAKER'S NOTE

Colour: An elegant yellow colour with vibrant greenish hues.

Aroma: The nose offers tantalising tropical fruit aromas and white flowers.

Taste: The palate is clean, and fresh, balanced and with a very refreshing finish.

T°: Serve at 12° - 14° C.

Food match: Ideal as appetizer and combined with seafood.

The word "Brisa" means "breeze" and it is a tribute to the freshness provided by the coastal and the Andean winds. Breeze, take a deep breath, enjoy a young and vibrant wine.



ANALYSIS

Alcohol:	13%
pH:	3.27
Total Acidity:	3.99 g/L.
Residual Sugar:	6.48g/L.