



VISTAMAR



RESERVA

CHARDONNAY | 2020
MAULE VALLEY

VINEYARD

The grapes for this wine come from the sector of Yerbas Buenas, located in the Andean foothills of the Maule Valley. There the soils are of alluvial origin and show a loamy, clayey, and sandy texture, with gravels. The proximity to the Cordillera generates a particular microclimate that allows producing grapes of high aromatic expression and abundant freshness. The harvest is done mechanically, with berry selection, at their exact ripeness point.

VINIFICATION

Once the grapes are pressed, the juice is decanted at low temperatures to obtain a very clean must. Fermentation takes place in stainless steel tanks and using selected yeasts, at about 14° C. To preserve its freshness and enhance its creaminess and volume on the palate, the wine is kept on its finest lees until bottling.

TASTING NOTE

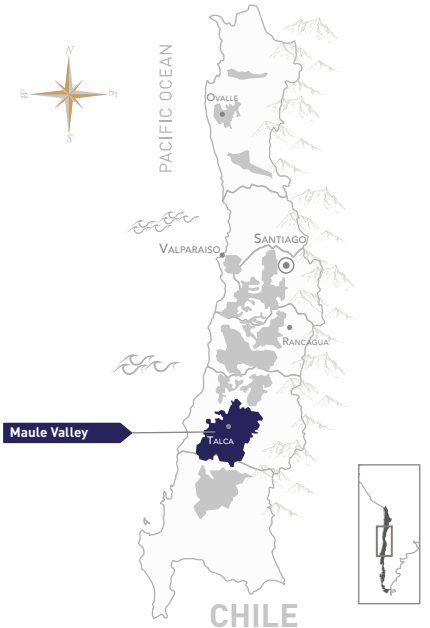
Color: bright straw-yellow.

Aroma: of citric character, it shows fruity notes that remind of pears, green apples and fresh pineapple.

Flavor: a fresh, fruity and balanced wine. Medium bodied, creamy and with a good persistence.

Food pairing: it makes an ideal companion to white meats, seafood, and rather oily, intense flavored fish, such as smoked salmon, swordfish and seabass.

Serving temperature: 8 - 10° C



Origin:
Maule Valley

Variety:
Chardonnay

Analysis:

Alcohol: 13.5%
pH: 3.42
Total acidity: 3.72 g/L
Residual sugar: 5.95 g/L

2020

