



VIÑA
CHOCALAN
VIÑEDOS FAMILIARES

RESERVA CHARDONNAY 2020

D.O. MAIPO VALLEY

TECHNICAL FACTS

COMPOSITION

100% Chardonnay

ALCOHOL: 13,5% vol.

TOTAL ACIDITY (H₂SO₄): 3,53 g/l

pH: 3,17

RESIDUAL SUGAR: 1.94 g/l

VINEYARD

LOCATION

Maipo Valley.

SOIL

Piedmont soils of the Coastal Mountain range: granite origin and clay loam texture.

CLIMATE

Temperate Mediterranean climate. Temperatures from December to March: Max. 28°C-29°C - Min. 12°C-15°C.

WINEMAKING

HARVEST

Hand-picked grapes during the second week of March.

FERMENTATION

Cold prefermentative maceration. 20% of the wine was fermented and aged in French oak barrel during 2 months, with battonage, two times a week. No Malolactic fermentation to preserve the acidity. 80% of the wine stays in stainless steel tanks.

AGEING

20 % was fermented in old French barrels in contact with the lees for 2 months.

WINEMAKER'S COMMENTS

Our Chardonnay Reserva 2020 display yellow color with green hints. With tones of peaches, melon, pineapple and a smooth citric note. Creamy and fruity, medium-bodied wine, well balanced and a fresh ending.

Serving suggestions: Serve at 10°-12°C. This Chardonnay goes well with salmon Carpaccio, goat cheese, fat fishes, any plate with a creamy seafood sauce and white meat.

