

TARAPACA

GRAN RESERVA

THE GRAN RESERVA OF CHILE

TARAPACÁ GRAN RESERVA

85% CHARDONNAY
2018

D.O. LEYDA VALLEY



SERIES OF SOIL: The “Lo Vásquez” series of granitic origin, with a sandy-clay-loam texture. Located in the Coastal mountain range, the soils derive from granitic rock at different stages of weathering. These are moderately deep soils with quartz and alluvial sediments at the surface (from 10cm-50cm in depth).

YIELD: 1.5 a 2.0 kg/plant.

WINEMAKING: The grapes were manually harvested. In the winery, the grapes were whole-cluster pressed so as to retain the acidity and minerality that comes from this valley and in order to decrease the extraction of the phenolic components of the grapes. Then the must underwent cold settling for between 24 and 48 hours. After the juice had been cleaned, the alcoholic fermentation took place, whereby 40% of the must fermented in stainless steel tanks for around 20 days at a temperature of between 12°C and 14°C, while the rest fermented in barrels at a temperature of between 16°C and 24°C. The wine in both tanks and barrels was punched down weekly in order to keep the lees in suspension. Finally, 60% of the wine was aged for eight months in used French oak barrels.

TASTING NOTES:

Appearance:

Pale yellow with golden hues.

Nose:

Good aromatic intensity, fruity and complex. The nose has upfront notes of citrus fruit like pink grapefruit and lime, complemented by hints of vanilla and spice.

Palate:

Good volume and great mineral length. This wine is well-balanced with a creamy-textured, pleasant finish.

PAIRING:



Smoked salmon



Rabbit



Cheese

SERVING TEMPERATURE: 9 – 11 °C.

CHEMICAL ANALYSIS: Alcohol: 13.1% pH: 3.15 Total acidity g/L (C4H6O6): 7.46 Residual sugar (g/L): 2.83