

VERAMONTE



CHARDONNAY 2017

BRIGHT. LUSCIOUS. SMOOTH.

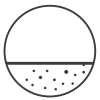
Fresh and expressive aromas of pear, quince and lemon curd, interwoven with toasty oak notes. Vibrant purity of the fruit with beautiful texture and good depth lead to a long memorable finish.



The Casablanca Valley is a cool climate area on the northwestern side of Chile's coastal range less than 30 kilometers from the Pacific Ocean.



Gentle Pacific breezes and early morning fog present the ideal conditions for producing cool climate varieties.



Decomposed granite soils, well-drained.



CASABLANCA VALLEY

COMPOSITION

100% Chardonnay

WINEMAKER'S NOTES

Grapes are harvested at first light and whole clustered pressed in order to obtain the structure provided by the stems. The juice sits for 24 hours and is then racked off. Part of the wine is barrel fermented in neutral oak with wild yeasts, and the rest in stainless steel tanks. Thirty percent of the wine undergoes spontaneous malolactic fermentation, enhancing the Chardonnay's softness and creaminess without losing its freshness.

2017 VINTAGE

The season had very little winter rainfall, and temperatures rose significantly near the end of spring, all the way through summer. Harvest began in mid-February, almost a month ahead of the previous year. Lower yields resulted in remarkable aromatic intensity and flavor, delivering wines with good balance and excellent concentration.



12° C - 53° F



SEAFOOD,
CHICKEN SALAD



ALCOHOL
14°



15% IN NEUTRAL OAK
FOR 8 MONTHS



PH
3.2 G/L



RESIDUAL SUGAR
2.33 G/L



ACIDITY
3.97 G/L