

VERAMONTE

SOMETHING REMARKABLE AWAITS

CHARDONNAY 2014

BRIGHT. LUSCIOUS. SMOOTH.

The Appellation: Casablanca Valley

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. Our estate occupies the extreme eastern end of the valley and is noted for its gentle Pacific breezes and early morning fog, making it the ideal climate for producing cool climate varietals such as Sauvignon Blanc, Chardonnay and Pinot Noir.

The Vintage: 2014

The 2014 vintage produced great quality fruit due to low yields and dry growing conditions during spring and summer with wide thermal amplitudes between day and night. Slow ripening of the grapes enabled them to preserve their freshness, flavor, aroma, and an elegant acidity.

The Wine:

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, reveal the remarkable fresh fruit characters that lead to a long memorable finish.

Winemaker's Notes:

Grapes are harvested at night, whole cluster pressed, and barrel fermented in neutral oak with 100% native yeast. Fifty percent of the wine undergoes natural malolactic fermentation until the ideal balanced flavors are achieved, enhancing the Chardonnay's softness and creaminess without losing its freshness.

Varietal Composition: 100% Chardonnay

Alcohol: 14%

Oak: 15% aged 12 months in neutral oak

