

VERAMONTE

SOMETHING REMARKABLE AWAITS

CHARDONNAY 2015

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: 2015

Harvest 2015 had a very positive development, and yields within expected. The season was marked by a very beneficial rainfall at the beginning, great for the evolution of the vines. Weather conditions and extended temperature range between day and night allowed for slow ripening of the grapes, maintaining excellent quality of fruit and freshness. These conditions, together with careful vineyard management resulted in elegant notes and a complex aromatic profile.

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, and whole clustered pressed. Part of the wine is barrel fermented in neutral oak with native yeasts, and the rest in stainless steel tanks. 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: 14.5%

Oak: 15% aged 8 months in neutral oak

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