

veramonte

CHARDONNAY 2016



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: 2016

The season began with favorable conditions given by moderate temperatures that allowed for slow ripening of the grapes. The result were balanced wines with intense flavors, less sugar and lower alcohol. These conditions, together with the organic practices used in the vineyards, gave way to a fresh Chardonnay with vibrant 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 lead to a long memorable finish.

WINEMAKER'S NOTES:

Grapes are harvested at first light and whole cluster 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.

Varietal Composition : 100% Chardonnay

Alcohol : 14%

Oak : 15% aged 8 months in neutral oak

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