



CALITERRA

Reserva Chardonnay 2023



ORIGIN

Vineyard: Santo Tomás and Roca Fuerte vineyards, Aconcagua Region.

Soil: Clayey of granitic origin, and stony of colluvial origin.

Block: Different plots.

Exposition: Northwest.

ANALYSIS

Alcohol: 13.5%

pH: 3.25

Total Acidity: 5.63 g/L in tartaric acid.

Residual Sugar: 1.5 g/L

VINIFICATION

Fermentation: 70% of the grapes are fermented in stainless steel tanks and 30% in used oak barrels.

Yeast Type: Native and selected yeasts.

Fermentation Temperature: 16° - 20° Celsius.

Fermentation Time: 15 to 22 days.

Malolactic Fermentation: 0%

AGEING & BOTTLING

Ageing: 30% of the wine was aged for 4 months in used oak barrels.

Ageing Potencial: Drink ideally until the end of 2028.

TASTING NOTES

A beautiful bright pale yellow colour, this wine is complex and elegant on the nose. Floral aromas of orange blossom and fruits such as pineapple and white peach are accompanied by elegant notes of white pepper, butter and soft mineral touches.

The palate is balanced and mineral, with rich acidity and good persistence on the palate, its great freshness and liveliness make this wine ideal to accompany the day to day.