

Santa Alvara

RESERVA CHARDONNAY

ORIGIN

Central Valley

VINEYARDS

Soil: Is alluvial in origin, with a fine texture, loamy and well drained. The land is flat, of average depth and moderately fertile.

Climate: Is humid Mediterranean, with moderately rainy winters, warm and dry summers and cool nights.

These conditions ensure production of healthy grapes, delicately textured and with a prominent aroma.

VINIFICATION

Reception: The grapes were harvested in bins. Once the grapes had been received in our cellars, they were selected and the whole clusters were placed directly in our modern pneumatic presses.

Fermentation: Took place in stainless steel tanks. After 2 days, it was transferred to new French and American oak barrels where it was fermented for 14 days. The wine remained in the barrels for 9 months and was subjected to ongoing battonâges.

TASTING NOTES

An attractive bright yellow colour with intense aromas of citrus and tropical fruit, this wine is smooth and fresh on the palate, with a creamy and persistent finish. Ideal as an appetizer or an accompaniment to any kind of seafood, it should be served chilled at a temperature of 10°C.

WINEMAKER
Carlos Concha

