



2013 CHILENSIS RESERVA CHARDONNAY

WINEMAKER: Claudio Villouta
REGION: Maule Valley, Chile
VARIETALS: 100% Chardonnay
MATURATION: 15% aged for 8 months in French oak
ANALYSIS: 12.5% alc/vol | TA: 5.3/L | pH: 3.26

VINEYARD:

The grapes for the Reserva Chardonnay come from eight-year-old vines from Chilensis' estate San Rafael vineyard in the Maule Valley (162 miles south of Santiago and 12.5 miles from the Andes Mountains range). The valley is geographically diverse, with a Mediterranean climate. Summers are warm and dry with a significant day-night temperature variation. Winters are cold and rainy. Most of the vineyard's alluvial soils are loam to clay-loam in texture with a moderate fertility. Vigilant canopy management and cluster thinning during the growing season led to a yield of just over three tons per acre.

WINEMAKING:

The grapes were hand-picked in late March and then immediately sorted at the winery. Prior to pressing, 30% of the grapes were cold macerated for six to ten hours, to extract the maximum aromatics, followed by a two week fermentation in open stainless steel tanks to preserve the aromatic intensity in the final wine. The wine was naturally stabilized over winter and no malolactic fermentation took place. 15% was aged for eight months in French oak barrels.

TASTING NOTES:

Bright and somewhat golden yellow in color, this Chardonnay offers rich aromatic intensity. Aromas of tropical fruit such as banana, eggfruit and custard apple on the nose along with white fruits such as pear and quince. The palate delivers good volume and pronounced natural acidity with a refreshing, long finish.

CRITICAL ACCLAIM:

Not yet reviewed.

ABOUT CHILENSIS: Chilensis is the epitome of Chile; the word itself means Chilean or coming from Chile. Based in the Maule Valley, Chilensis produces estate wines that are an authentic reflection of Chile's most prestigious wine appellations, including the Maule, Casablanca and Colchagua Valleys. As part of the VIA Wines family, Winemaker Claudio Villouta and his team farm 2,500 acres of estate fruit that they hand-craft into wines that reflect the typicity of each grape variety and individual region's terroir. Managed under sustainable principles with minimal intervention – Chilensis is one of only three wineries in Chile to be certified sustainable under Wines of Chile's Sustainability program in all categories - their wines showcase Chile's "viticultural" paradise.



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