

Reserva 2019 Chardonnay

*“Aromas of lemon and green plums,
with a hint of toasted bread. Lively
and dry, with creamy mouthfeel and
medium long length.”*

13.5%

TOTAL
ALCOHOL

6.2 g/L

TOTAL
ACIDITY

2.5 g/L

RESIDUAL
SUGAR

35 PPM
At bottling

FREE
SO₂

SERVE WITH

Ideally served at 6 – 8°C with shellfish, crustaceans (crab is a favorite in Chile) and poultry. Herbs and spices like sage, tarragon and nutmeg. Grilled courgette, mushrooms and creamy cheeses like vacherin, épipoisses or burrata.



ORIGIN

Single vineyard, Casas del Bosque Estate, Casablanca

TERROIR/SOIL

Mostly yellow sandy loams. A blend of ungrafted “Mendoza” clones and grafted French clones. The vineyard is 18 km from the Pacific Ocean at 250 m altitude.

VINEYARD AND CLIMATE CONDITIONS

Vineyard located within the coolest, westernmost reaches of the Casablanca Valley. Planted between 1993 and 2014, equipped with drip irrigation. Crop levels are an average of 7 tons per hectare (3.2 tons per acre).

Frequent foggy mornings, warm days and cool nights characterize the valley. Average temperatures in summer are 18.9°C and in winter 10.7°C. Mean diurnal shifts in March are 13.1°C.

Yearly rainfall is around 380 mm, falling mostly between May and September.

WINEMAKING

After harvesting the grapes were destemmed and crushed to a pneumatic press. The resulting juices were then left to cold settle for a night and the following day racked clean to stainless steel tanks, inoculated with selected yeasts and fermented at temperatures between 15 and 18°C. Following fermentation 25% of the young wine was transferred to French oak barrels and underwent malolactic fermentation. The remainder was left on the gross lees, before blending the final wine. It was then clarified, cold stabilized and filtered. The first bottling occurred on 30 January 2020.

VIÑA
CASAS DEL BOSQUE
CHILEAN PREMIUM WINES