

ECHEVERRIA

RESERVA

UNWOODED CHARDONNAY

2024



"Fresh and juicy, this delicate unoaked Chardonnay expresses aromas of pineapple, ripe melon and peach combined with citrus notes. The palate is silky and vibrant with a long and mouthwatering finish."

Roberto Echeverría Jnr, Chief Winemaker



ORIGIN:

Chile
Curicó Valley



Entre Cordilleras Areas

GRAPE VARIETY:

Chardonnay proprietor's single vineyard grapes, from ungrafted selected clones of pre-phylloxera French rootstock.

HARVEST:

March 07th, 2024, during the morning.
Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.
Carefully selected before processing.

WINEMAKING:



Vegetarian



Vegan

- Destemmed and chilled to 8°C. Direct pneumatic pressing.
- 24 to 48 hours of static sedimentation at 8-10° C prior to fermentation.
- 30% blend undergoes cold maceration for 18 hours.
- Fermented in stainless steel tanks at 14-18° C constant temperature for 25 days with selected yeasts.
- Partial malolactic fermentation.
- Stored in steel tanks during 6 weeks with continuous stirring of fine lees.
- Stored in temperature controlled stainless steel tanks through bottling.

ANALYTICAL DATA: (approximate data)

Alcohol:	12.5	% by vol.
Total Acidity:	5.5	grams per liter (Tart.)
Residual Sugar:	4.9	grams per liter
pH:	3.4	

SERVING T°:

Serve between 10° and 12°C.

CELLARING ABILITY:

At least 5 years

KEY DESCRIPTORS:

Fruity - Easy Drinking - Fresh - Expressive - Elegant – Full Body



ISO 9001- HACCP