



SIERRA BATUCO

Sierra Batuco is a pioneer in this newly discovered viticultural zone of Chile. Our wines reflect the freshness of the climate and the concentration of slowly matured grapes. In our Reserva range you will find full-bodied oak-aged wines with structure, concentration and exciting complexity.

CHARDONNAY RESERVA

Variety: Chardonnay
Appellation: Maule Valley, Chile
Origin: Vineyard Batuco
Composition: 100% Chardonnay
Ageing Potential: Best consumed in 2 to 3 years.

TERROIR

Soils: Deep alluvial clay and sand, low to medium fertility.
Topography: Hilly.
Climate: Warm and dry Mediterranean climate. Long, dry summers, temperatures moderated by cooling influence of the Pacific Ocean. Rainy winters.

VINIFICATION:

Harvest: The grapes were manually harvested using 10kg baskets, selecting the best bunches in order to use the highest quality grapes. Then they were transported into the winery in 400kg bins. In the winery, the entire process is conducted in cold and protected against oxidation. Prior to fermentation, the grapes were pressed to extract the juice, then the wine was fermented in steel tanks at controlled temperature between 12° and 16°C degrees (54° and 61°F) until dry. Then the wine was allowed to lay over fine lees for 2 months, racked, fined and bottled.

Tasting Notes

Opening with aromas of citrus, tropical fruits and honey, the wine develops nicely in the mouth, straddling perfectly the line between buttery and mineral. Notes of nuts and melon linger. Great with fish dishes, shellfish and molluscs. It is recommended to drink between temperature 10 –14°C (50°–57°F).

