

CHARDONNAY SELECT TERROIR RESERVA

Wintage 2021 MAIPO VALLEY 100% CHARDONNAY

BASIC ANALYSIS

Alcohol: 13 °

pH: 3. 47

Total Acidity (H2SO4): 3. 71 g/L

Volatile Acidity (C2H4O2): 0. 21 g/L

Residual Sugar: 4. 48 g/L



DENOMINATION OF ORIGIN

Maipo Valley, Isla de Maipo. The vines are planted in the heart of the valley, very close to the Maipo River, where they are influenced by rocky soils and the winds that blow down from the Andes and in from the coast.

VINTAGE

When comparing with the 2020 harvest, the 2021 harvest was later, beginning at the end of February thanks to a winter that was rainier than the last few years, together with a spring and summer with cooler temperatures and increased cloudiness, plus a mid-summer rain storm. Thanks to these cumulative conditions, harvest was later than normal with grapes with a lower level of alcohol, great aromatic potential, and very good acidity. Again, just like last year, we had a harvest that was very different from previous years, but that taught us a lot.

VINIFICATION

The must was fermented in stainless steel tanks over the course of 21 days at 57°F (14°C), and the new wine was filtered and carefully bottled to preserve its freshness and flavor.

ACCOLADES

- **91 points** 2021 La Cav, 2019 vintage
- Best Buy 2020 Wine & Spirits, 2019 vintage

TASTING NOTES

Color. Bright, intense yellow. **Aroma:** Intense aromas of ripe tropical fruits such as banana, passion fruit, and pineapple. **Palate:** Young and fruity. Well balanced with a pleasing finish. **Gastronomy:** Fatty fish, shellfish au gratin, white meats, and aged cheeses.