

ECHEVERRIA

GRAN RESERVA

CHARDONNAY 2022



ECHEVERRIA®

Family Wines

“This charming and elegant Chardonnay with a touch of oak has intense primary aromas of apricots and peaches, with vanilla and toffee notes. This wine is rich but fresh, with balanced acidity and flavours of dried fruit and pineapple”.

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 28th, 2022.

100% Hand-picked 18 Kg. boxes and carried to the winery in immediately after cutting.

Carefully selected before processing

WINEMAKING:



Vegetarian



Vegan

- Whole cluster pneumatic pressing. Static sedimentation for 24 to 36 hours at 8-10° C prior to fermentation.
- 50 % fermented in 225 liter French oak barrels for 15 days at 18-20° C and 50% fermented in stainless steel tanks at 14-17° C for 25 days with natural wild yeasts.
- Partial malolactic fermentation.
- Aged in 225 liter French and American oak barrels over fine lees for 6 months.
- Stored in temperature controlled stainless steel tanks through bottling.

ANALYTICAL DATA: (approximate data)

Alcohol:	13.5	% by vol.
Total Acidity:	5	grams per liter (Tart.)
Residual Sugar:	1.3	grams per liter
pH:	3.4	

SERVING T°:

Serve between 10° and 12°C.

CELLARING ABILITY:

At least 5 years

KEY DESCRIPTORS:

Fruity – Food Friendly – Fresh – Expressive – Vibrant – Elegant - Rich



Sustainable Winery
ISO 9001- HACCP