

Reserva Chardonnay

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
PACRCH	Pacifico Sur	Chile	Casablanca Valley
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Chardonnay	13%	No	Screwcap



Background

Located 75km northwest of Santiago, Casablanca is a sub-region of Aconcagua and possesses a Mediterranean climate with cold and rainy winters. The summers are characterized by the presence of morning fogs that maintain cooler temperatures and add humidity to the dry terrain, but disappear around midday to give way to a radiant sun that shines on the vineyards all afternoon. Tutunjian are a family-owned winery with vineyard sites in five different Chilean valleys - Maipo, San Antonio, Colchagua, Curicó, Maule. Tutunjian was founded in 1995 when American businessman, Edward Tutunjian visited Chile and fell in love with the country and its wines. Deciding to invest in Chilean wine, he bought his first vineyard in the prestigious Curicó Valley.

Winemaking

The grapes are hand-harvested when they have reached their optimum maturity levels and undergo an extensive selection process upon arrival at the winery. They are macerated on their skins at low temperatures, (around 5°C) for 4 - 12 hours prior to fermentation. The must is then gently pressed, keeping the free-run juice separate to the pressed juice. Fermentation occurs in stainless steel tanks and the wine is aged on its lees for 4 - 6 months. Once bottled, the wine ages in bottle for at least three months before its release.

Tasting & Pairing

Crisp fresh lemon aromas with a touch of tropical fruit in the background - mango and peach. Complex layers of kiwi, apricot and grassy tones are present with a good weight and fantastic balancing zippy acidity. Great length on a tropical fruit finish.

A very versatile style - pair with salads, grilled fish or summer tarts and quiches.

Sustainability & Extra Information

Vegetarian, Vegan