

VIÑA CASABLANCA®



THE WINERY OF THE VALLEY



Céfiro COOL RESERVE
CHARDONNAY 2017

VALLE DE CASABLANCA

*Every day we are looking for a moment to break our routine,
do something different
and connect ourselves with what we enjoy the most.*

*Céfiro is the wind that clears your mind,
the thrust that moves you forward,
because it brings the cool breeze from the ocean,
the same that clears the skies of the Casablanca valley everyday*

VALLEY AND VINEYARDS

The vineyards are located on the easternmost end of the Casablanca Valley, known as the best cold climate *terroir* in Chile. Located just 20 km from the Pacific Ocean, the morning sea breeze is an all-important characteristic of this valley. The soil is granite of variable depth over fractured bedrock, which allows roots to grow deep. Moderated by the ocean influence, cool temperatures allow grapes to ripen slowly and attain delicious acidity and freshness. The Casablanca Valley offers the perfect conditions for cool-climate varieties as this *Chardonnay*

WINEMAKING PROCESS

- ✓ Manual harvest during the crisp mornings of the Casablanca Valley.
- ✓ Maceration on fine lees for 3 days at 3°C (37°F).
- ✓ Alcoholic fermentation in stainless steel tanks with select and native yeasts at 14-16°C (57-61°F) during 3 weeks.
- ✓ 20% of the blend is fermented in contact with French oak.
- ✓ The wine remains for 2 month on its fine lees.

TASTING NOTES

Pale golden robe and fruit aromas like honeydew melon, apple, and pear. Rich and creamy mouthfeel, balanced acidity, fresh and mineral finish.

FOOD PAIRING

Ideal pairing for duck à l'orange, fish, shrimp salad, seafood and vegetable tempura.. Serve at 10°C (52°F).



www.casablancawinery.com