

# CAROLINA RESERVA

WE ARE PROUD TO OFFER RESERVA WINES FROM ESTATE VINEYARDS IN CHILE'S MOST COMPELLING APPELLATIONS TASTE THE POWER AND ELEGANCE OF PLACE. TASTE THE BEST OF CHILE

  
SANTA CAROLINA  
CHILE 1875

## CHARDONNAY 2017

### APPELLATION

This Chardonnay is sourced from our vineyards in the Leyda Valley. Cool sea breezes from the Pacific Ocean blow through this newly discovered wine region to counter-balance its otherwise dry climate. Its rolling hillsides are as close as 5 km (3 mi.) from the salty waters, and it is separated by the Coastal Range in the west, which leaves it isolated and makes it a unique place for viticulture. The cool conditions and long ripening periods make it an ideal place for Chardonnay.

### WINEMAKING

- ❖ Fruit from different lots, soil types, row orientations
- ❖ 40% fermented in old barrels, 60% in stainless steel tanks
- ❖ 10% fermented with indigenous yeasts.
- ❖ No malolactic fermentation.
- ❖ 6 months lees contact, French oak barrel ageing.

### WINE DESCRIPTION

This Leyda Estate Chardonnay exhibits tropical notes of melon, custard apple, papaya, and peach combined with hints of hazelnut

### FOOD PAIRING



Serve at a temperature of 18°C / 64°F.

### AGEING POTENCIAL

Drink now through the next 3 years.

*Winemaker: Alejandro Wedeles.*

### ANALYSIS

Alcohol: 13.5°  
Total Acidity g/L: 4.72  
pH: 3.4  
Residual Sugar g/L: 3.54

