RESERVA

CHARDONNAY

Origen

Maipo Valley Variety 100% Chardonnay

Terroir

The coastal sector of Maipo Valley where the vineyards are planted has soils of alluvial origin with volcanic and intrusive rocks; breccia and lava from the high mountains were swept along, by the intense erosion of, what is known today as, the Maipo River. This part has a larger level of sand and limestone and, in some areas, the stones are more rounded as a result of the dragging action of the river.

There is significant thermic amplitude during the ripening period, where the maximum average temperature can fluctuate by up to 20°C although at the same time this area is cooler than other parts of the valley and this helps to obtain grapes with a perfect phenolic maturation. The average rainfall is 150-250 mm.





Winemaking

The grapes were hand-harvested and carefully transported to the winery. The process begins with a rigorous selection of clusters, eliminating leaves and dehydrated grapes. After destemming and crushing, the juice and crushed berries are placed in a stainless steel tank, where they were inoculated with selected yeast. After 2 days 60% of the juice was transferred into French oak barrels where the fermentation continued for 14 more days. The wine remained for an additional 4 months in the barrels and received regular "battonages". The other 40% of the juice was kept in the stainless steel tanks where it fermented for 16 days under controlled temperatures between 17° and 19°C to extract all the aromas and flavours of the variety.

Finally the blend is prepared, obtaining the fresh aromas and flavours from the wine kept in the stainless steel tank mixed with the complexity obtained from the fermentation and ageing of the wine in the oak barrels, all of which results in an elegant and balanced wine.

Tasting Notes

This rich and elegant Reserva Chardonnay of pale golden colour, on the palate has ripe fruits flavours of apples and pears that are mellowed by crisp acidity and a subtle mineral edge. The finish is soft and long making this an ideal wine to be paired with seafood and fish dishes and also vegetables and salads.

BODEGA VOLCINI DECH

The volcances in Chile have created distinctive soils which gave our wines unique mineral character and varietal expression.

ODEGA

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CHARDONN

D.O. MAIPO VALLEY

Winemaker

Pilar Díaz