

Grey Single Block Chardonnay

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Category	White
Grapes	100 % Chardonnay
Appellation	Casablanca Valley (DO)
Producer	Viña Ventisquero
Country	Chile
Region	Vallée de Casablanca
Size	750 ml
Degree of alcohol	12,5 %
Serving temperature	12 °C
Available	Québec, British Columbia, Alberta, Nova Scotia

Terroir

Soil: Granitic loamy clay with a depth of 2 metres.

Vintage: The 2013 season was warm in the Casablanca Valley. As a result the grapes ripened more slowly than in previous years and this boosted their aromas and freshness. The lack of rain during the ripening period resulted in grapes of outstanding quality at harvest time.

Vinification and maturation

Fermentation: The must first underwent a cold maceration for a period of between 12 and 14 hours. The must was protected from contact with the air throughout the process. The wine was fermented slowly at a constant low temperature of between 13°C and 16°C, which enabled the maximum varietal aromas to be drawn out.

Ageing: 50% of the wine was fermented in French oak barrels, 10% of them new. The other 50% of the wine was fermented in stainless steel tanks to retain a fruity component in the mixture. After fermentation, the wine was aged over its lees for ten months. Battonage was used in both tanks and barrels to gently move the wine so as to maximize the contribution made by the wine coming into contact with the fine sediment. This increased the aromatic complexity of

the wine.

Features

Colour: This wine is pale yellow in colour.

Aromas: This wine has a complex and elegant bouquet, in which the aromas of ripe tropical fruit, such as pineapple, mango and papaya intermingle with gentle mineral and citrus notes. The oak-ageing contributes gentle notes of vanilla and dried fruit.

Palate: This well-structured wine is refreshing thanks to its crisp acidity, which provides a broad and persistent finish. The dried fruit and vanilla come through again in the aftertaste.

Ageing potential: This wine can be stored for up to 5 years in optimum conditions.

Food Pairings

Perfect with Italian cuisine, seafood and white meat.

Product codes

Québec : 11948631, British Columbia : 19735, Alberta : 777975, Nova Scotia : 1017765



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