



Gran Verano Chardonnay

Variety: Chardonnay
Appellation: Valle Central
Winemaker: Carolina França
Bottled: At the Estate

Vineyards

Our estate vineyards are carefully tended with affection and with respect for the natural surroundings. The grapes in our Gran Verano Chardonnay wine come from three estate owned vineyards in the Central Valley of Chile. The vineyards were planted in flat and low ridges in areas with ideal conditions, perfect for Chardonnay.

Climate

Central Valley is influenced by a Mediterranean-style climate with a cold and rainy winter and a dry and warm summer. Marked temperature differences between day and night make near perfect conditions for the growth of our wine grapes.

Vinification

The grapes are harvested by hand early in the mornings in March when they have reached the best maturity. The grapes are whole-cluster pressed. The must is decanted at low temperatures ranging between 5° to 8° C (41° to 46° F) and then fermented in our winery in stainless steel tanks with selected yeasts at temperatures ranging from 14° to 16° C (56° to 61° F) during a twenty-day period allowing the extraction of its varietal aroma. The wine is then placed in stainless steel tanks for three months before being packaged and launched to market.

Notes from the Winemaker

Our Gran Verano Chardonnay is a straw colored wine with glints of green. It possesses an intense, fruity aroma with well-emphasized touches of peach, mango and pineapple. The forward fruit and unoaked flavors are followed by a big, luscious finish.



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