

## Irene Morales Grand Reserve Chardonnay

Appellation: **Maule Valley**

Composition: **Chardonnay 100%**

Alcohol: **14.5% by Vol.**

Total Acidity: **5.7 g/l**

Residual Sugar: **< 4 g/l**

Climate:

**Temperate climate with Mediterranean rainfall regime marked by broad thermal amplitude between day and night due to the proximity of the Pacific Ocean (80 km) and the Andes Mountains (60 km). The intensity of coastal breezes during the afternoon moderates the high temperatures during summer. Annual rainfall averages 600 mm and are concentrated mainly during winter months.**

Viticulture:

Year of Plantation: **2005**

Trellis System: **Vertical Shoot Positioning**

Density: **3,330 plants/ha**

Yield: **10 tons/ha**

Harvest Method: **Hand-picked, with double selection in vineyard, during the first half of March.**

Soil: **Deep, clay-loam soil.**

Winemaking:

Fermentation: **Fermentation starts with active dry yeast (*Cerevisiae*) at temperatures that go from 16°C to 18°C.**

Ageing: **Batonnage with fine lees during 6 months in the same French oak barrels.**

Tasting Notes:

Appearance: **Golden yellow with gold highlights.**

Nose: **Intense notes of tropical fruits, almond blossoms and vanilla.**

In mouth: **The palate has vibrant acidity that balances perfectly with creaminess and lush mouth-feel.**

Pairing recommendation:

**Smoked Salmon with Capers.**

• 2014 •



IRENE MORALES

Chardonnay

GRAND RESERVE

14.5% vol • 75 cl  
Wine of Chile

