

PAGNEL WINES

LUNORIA
CHARDONNAY GRAN RESERVA 2018



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The vineyard is located at 14 Km from Pacific Ocean, on the cool coast of Limarí Valley, which is located 405 Km at north of Santiago. Is a very prestigious valley for white wines. The cool breeze that flows from the ocean permit the slow and healthy grape maturation.

The soil is the key factor that gives the unique character to this wine. The vineyards are planted in calcareous soils where the rock is limestone. This area of Limarí Valley, is a prehistoric marine terrace that with the pass of geological eras is on surface nowadays. The rock of the soil has fractures, which permits to the vine roots easily explore the rock and take greater quantities of calcium carbonate that became in a fresh and character wine with minerality.

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This fresh and elegante Chilean wine comes from exclusive Limarí Valley in Northern Chile, where the best of the terroir is used to create this beautiful wine. We create this Chardonnay in tandem with our partner Bernice Liu, she is a Canadian/Chinese winemaker, wine judge and our consultant but most important, our friend.

Pale yellow coloured with shades of green Chardonnay display peaches, pears and white flowers aromas giving a vibrant palate, balanced and a unique freshness

APELLATION

Limarí Valley

VARIETY

Chardonnay 100%

YIELD

7 ton per ha.

HARVEST

100% hand picked Chardonnay mid April

WINEMAKING

Selected grapes were whole bunch and carefully pressed, then took place a slow and cool fermentation in stainless steel tanks. We avoid the malolactic fermentation to keep the freshness and minerality of the grapes and terroir. 75% of the wine was aged for 12 months on it lees in a stainless steel tank, 25% was kept in old used barrels to add further structure and complexity.

AGEING

Barrel ageing: 25% aged for 12 months in french barrels; 75% stainless steel tank.

Aging Potencial: 5 years

PRODUCTION

7.000 bottles per year

ANALYSIS

ALCOHOL	(% V/V) 14%
TA	(H2 SO4) 3.72 G/LT
SUGAR	1.54 G/LT
PH	3.1

