

PAGNEL WINES

VARTIERE
CHARDONNAY GRAN RESERVA 2017



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Traiguén, Malleco Valley, located 650 km south of Santiago, is a terroir that has been developing in Chile for about 20 years, located between two mountains, the Andes Mountain and Nahuelbuta Range, has a perfect cool microclimate to grape maturation. Today this valley is giving one of the best and renewed Chardonnays of Chile.

This microclimate and the “filter” that the mountain provides for the cool ocean breeze allows a wide temperature variation between day and night (26°C – 2°C average). The rainfall is frequent and vary from 1.500mm to 2.500mm per year and may happen during the growth season, but the cool winds that comes from the south allows to dry the grapes and have a healthy and perfect harvest.

The valley has a volcanic, fluvial and glacier origin, is very special terroir, rich soils and hard but special climate that gives a Chardonnay with a unique aromatic profile.

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A wine with fresh and elegant personality, representative of the farmers and winemakers dedicating their passion to maintain Chilean terroir identity.

Gold yellow-coloured Chardonnay which displays peach, pears and white flowers aromas with a hint of butter giving this medium body wine a creamy, yet fresh finish. A complex wine that leave a lasting impression.

APELLATION

D.O. Traiguén - Malleco Valley

VARIETY

Chardonnay 100%

YIELD

5 ton per ha.

HARVEST

100% hand picked Chardonnay March 28th

WINEMAKING

Selected grapes were whole bunch pressed, then took place a slow and cool fermentation in stainless steel tanks, 50% of the wine was aged in french barrels (brand new and old) to add further structure and complexity. The other half of the wine was aged for 12 months with it lees in stainless steel tanks. Malolactic fermentation naturally occur. After bottling, the wine was kept in his bottles for 12 months prior to commercialization.

AGEING

Barrel ageing: 50% aged for 12 months in french barrels; 50% stainless steel tank.

Aging Potencial: 10 years

PRODUCTION

2000 bottles per year

ANALYSIS

ALCOHOL	(% V/V) 13%
TA	(C4H6O6) 5.1 G/LT
SUGAR	1.58 G/LT
PH	3.1

