



SIERRA BATUCO

Sierra Batuco is a pioneer in this newly discovered viticultural zone of Chile. Our wines reflect the freshness of the climate and the concentration of slowly matured grapes.

In our Reserva range you will find full-bodied oak-aged wines with structure, concentration and exciting complexity.

CHARDONNAY RESERVA 2016

Variety:	Chardonnay
Vintage:	2016
Appellation:	Maule Valley, Chile
Origin:	Vineyard Batuco
Composition:	100% Chardonnay
Ageing Potential:	Best consumed in 2 to 3 years.
Alcohol:	13.0%

TERROIR

Soils:	Deep alluvial clay and sand, low to medium fertility.
Topography:	Hilly.
Climate:	Warm and dry Mediterranean climate. Long, dry summers, temperatures moderated by cooling influence of the Pacific Ocean. Rainy winters.

VINIFICATION:

Harvest:	Manual harvest using 10 kilo baskets, turned over into 400 kg. bins for transport to the winery. The grapes are pressed to extract the juice prior to fermentation. This process is cold and protected against oxidation. Then fermented at temperatures between 12° and 16° C in steel tanks. Cold stabilization.
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The grapes were fermented in stainless steel tanks between 12° – 16° C.

Tasting Notes

Opening with aromas of citrus, tropical fruits and honey, the wine develops nicely in the mouth, straddling perfectly the line between buttery and mineral. Notes of nuts and melon linger. It is recommended to drink between temperature 10° - 14° C.



For more information:



www.SIERRABATUCO.com