

SINGLE VINEYARD

Terra Pura

2021

CHARDONNAY

CASABLANCA VALLEY, CHILE

Bottle size: 750 ml
Alcohol: 13%
Total Acidity: 6.7 g/l
Residual Sugar: 4 g/l
pH: 3.34

VINIFICATION

The grapes for this Single Vineyard wine come from the Casablanca Valley, whose cold coastal climate allows the grapes to ripen slowly and ultimately produce wines with good acidity, freshness, and texture. Yields are maintained to no more than 9,000 kg/hectare and were picked during the first two weeks of April. After being crushed, they underwent a six-hour cold maceration in stainless steel tanks for greater extraction of aromas and volume on the palate. Fermentation took place in stainless steel tanks at low temperatures (14°-15°C) over the course of 20 days. A percentage of the new wine was aged in French oak for six months.

TASTING NOTES

This light yellow wine presents delicate aromas of mandarin orange, apple, and pineapple, with floral notes. The palate is fresh and round with a touch of vanilla, honey, and oak.

PAIRING SUGGESTION

This Chardonnay is ideal with salads, cheeses, pastas, risotto, and fatty fish such as salmon.

OUR INSPIRATION

A better world is possible, and we believe that the correct path is one that takes us back to basics, back to nature, one that encourages us to face each day with imagination and determination. It's a way of being, and we see it as an inspiring movement. That's what we believe, and it's also why we created **TERRAPURA**, a line of wines that brings together the best of Chile's wine valleys and perfect for all those who never stop seeking.

