



PUNTÍ FERRER
FINE WINES CHILE

RESERVA CHARDONNAY

CLIMATE

Temperate weather characterized by periodic mediterranean type of rains and large thermal variations between the day and night. In average, during winter months, 600 mm of water are concentrated in our fertile valleys.

VINICULTURE

Vineyard Age: 10 years

Conduction System: Espalier

Performance: 12 Ton / Ha

Harvest Type: Manually during the first half of March.

VINIFICATION

Fermentation: Initiated with the use of selected yeast and processed under controlled temperatures among 14°-16° C. After fermentation, a weekly "battonage" is performed while the wine is conserved on its lees for at least two months.

Storage: The 40% of the wine is nurtured in oak barrels for 3 months and the 60% kept in stainless steel tanks.

TASTING NOTE

Visual: Straw yellow color with golden hues.

Nose: A fruit combination of pineapple, peach and pear fragrances with smooth mineral delights.

Palate: Rich freshness on entering the mouth, good volume and pleasing acidity.

Pairing: Fish, seafood, cheeses and pastas.

Serving T°: 10 - 12°C

