

# ECHEVERRIA

## RESERVA

### UNWOODED CHARDONNAY

#### 2022



“Fresh and juicy, this delicate unoaked Chardonnay expresses aromas of pineapple, ripe melon and peach combined with citrus notes. The palate is silky and vibrant with a long and mouthwatering finish.”

Roberto Echeverría Jnr, Chief Winemaker

#### ORIGIN:

Chile  
Curicó Valley



Entre Cordilleras Areas

#### GRAPE VARIETY:

Chardonnay proprietor's single vineyard grapes, from ungrafted selected clones of pre-phylloxera French rootstock.

#### HARVEST:

March 13th, 2022, during the morning.  
Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.  
Carefully selected before processing.

#### WINEMAKING:



Vegetarian



Vegan

- Destemmed and chilled to 8°C. Direct pneumatic pressing.
- 24 to 48 hours of static sedimentation at 8-10° C prior to fermentation.
- 30% blend undergoes cold maceration for 18 hours.
- Fermented in stainless steel tanks at 14-18° C constant temperature for 25 days with selected yeasts.
- Partial malolactic fermentation.
- Blended with Viognier wine after fermentation.
- Stored in steel tanks during 6 weeks with continuous stirring of fine lees.
- Stored in temperature controlled stainless steel tanks through bottling.

#### ANALYTICAL DATA: (approximate data)

Alcohol:	13.5	% by vol.
Total Acidity:	4	grams per liter (Tart.)
Residual Sugar:	5.5	grams per liter
pH:	3.5	

#### SERVING T°:

Serve between 10° and 12°C.

#### CELLARING ABILITY:

At least 5 years

#### KEY DESCRIPTORS:

Fruity - Easy Drinking - Fresh - Expressive - Elegant – Full Body



Sustainable Winery  
ISO 9001- HACCP