

SERIE RIBERAS  
**GRAN RESERVA**  
*Banks of the Rapel River*



**CHARDONNAY • VINTAGE 2018**

*D.O. Luitche, Colchagua Valley*

VARIETIES	
CHARDONNAY	100%
BOTTLING DATE	
May 2019	
ANALYSIS	
ALCOHOL:	14,2° VOL%
PH	3.36
TOTAL ACIDITY (TARTARIC ACID)	5.85 G/L

**WINEMAKER**

*Marcio Ramirez.*

**VINEYARD**

Ucúquer Vineyard, D.O. Luitche, Colchagua Valley, banks of the Rapel River.

**VINEYARD DESCRIPTION**

Constant breezes cool this vineyard, located 170 m above sea level on the southern bank of the Rapel River, near a ravine close to the mouth of the river. Its proximity to the Pacific Ocean—just 15 km away—results in tremendous maritime influence. The Chardonnay vines are 50% clone 95 and 50% clones 72; both are vertically positioned.

**PLANTATION YEAR**

2006.

**SOIL**

Granitic with a clay-loam texture. Poor in organic matter with good drainage.

**CLIMATE**

Semi-arid coastal. Influenced by the Rapel River and the Pacific Ocean.

**HARVEST**

March, 2018.

**VINIFICATION CELLAR**

Cachapoal Cellar.

**VINIFICATION**

Carefully selected bunches are gently crushed and pressed, and the fresh must is allowed to decant in stainless steel tanks. Alcoholic fermentation takes place in French oak barrels (80%) and concrete eggs (20%), and the new wine remains in its respective containers for 12 months. At time the final blend is made, bottled, and allowed to rest in the bottle for approximately one month before its release to market.

**AGING**

12 months in French oak barrels, and concrete egg.

**AGING POTENTIAL**

Drink now through 2027.

**TASTING NOTES**

Light lemon yellow in color with delicious aromas of pear and hazelnut with refreshing mineral notes. Deeply concentrated and elegant on the palate, with silky texture, juicy acidity, and layer upon layer of ripe, opulent fig and pear flavors framed by a mineral edge leading to a long and vibrant finish.

**FOOD PAIRING**

Full-bodied fish such as Chilean sea bass, tuna, salmon, or corvine prepared on the grill and accompanied by cream-based sauces; pastas stuffed with crustaceans such as crab, jumbo and regular shrimp.