

RAYUN

GRAN RESERVA

CHARDONNAY GRAN RESERVA CASABLANCA 2015

It has high aromatic intensity with tropical notes like pineapples and bananas, combined with soft citrus and vanilla from contact with 500 liter French oak barrels for a period of three months touches. The palate is a wine with fresh acidity, with good volume and persistence.

WINEGROWING

Harvest Year: 2015
Appellation: Casablanca Valley
Year in which vineyards were planted: 2005
Yield: 8 tons/ha
Month of harvest: March

WINEMAKING

Winery: Estate Winery, Colchagua Valley

Maceration: Direct pressing without maceration.

Fermentation: For 20 days between 14°C and 16° with selected yeasts. A percentage is done in barrels.

Malolactic fermentation: Only 10% Malolactic fermentation.

Ageing: Storage in stainless steel tanks. 50% of wine is 3 months French oak contact.

ANALYTICAL INFORMATION

Varietal composition: 100% Chardonnay

Alcohol (% vol.): 14

pH: 3,29

Total acidity (exp. in gr/Lt of Tartaric Acid): 6

Residual Sugar (gr/Lt): 2,47

