



CHARDONNAY EXPRESION RESERVE 2018

VITICULTURE

Varietal Composition: 100% Chardonnay
Appellation of Origin: Casablanca Valley
Trellising system: Vertical shoot positioning
Pruning: Double Guyot
Irrigation: Drip
Soil type: Deep sandy loam

VINIFICATION

Harvest date: 8th & 13th of March 2018
Picking method: Hand Harvested
Fruit selection: At the Vineyard and at the winery
Crusher: Partially crushed (30% whole cluster pressed)
Must sediment settling: Up to 120 NTU
Temperature of Fermentation: 14 °C to 16 °C in stainless steel tanks / 16 °C to 21 °C in barrels
Alcoholic fermentation: 15 to 21 Days

AGEING

Stainless steel: 96%
Barrels: 4% 300 lts barrels from 1 to 4 years old
Type of barrels: French oak
Coopers: Nadalie and Marsannay

BOTTLING

Bottling date: 21/02/2019
Closure: Natural Cork
Total production: 12.274 Bottles

ANALYSIS

Alcohol: 13%
Residual Sugar: 1,08 g/l
Total acidity: 5,81g/l
pH: 3,02