

# VILLARD

FINE WINES



## CHARDONNAY EXPRESIÓN RESERVE 2020

### 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: March 20th, 2020  
Picking method: Hand Harvested  
Fruit selection: At the Vineyard and at the winery  
Crusher: Yes  
Must sediment settling: Up to 120 NTU  
Temperature of Fermentation: 14 to 15° C in stainless steel tanks - 16 to 18 °C in barrels.  
Alcoholic fermentation: 15 to 21 days

### AGEING

Stainless steel: 55%  
Barrels: 45%  
Type of barrels: French oak  
Coopers: Nadalié and Marsannay

### BOTTLING

Bottling date: November 9, 2021  
Closure: Finecork 5  
Total production: 3.343 bottles

### ANALYSIS

Alcohol: 13.5%  
Residual Sugar: 2.95 g/l  
Total acidity: 5.85 g/l  
pH: 3.28