

## Cachapoal Valley Chardonnay 2016

Cachapoal Andes, Chile



### PRODUCER

Sanama Reserva wines are made at Château Los Boldos from a combination of estate fruit (younger vines) and from grapes that have been brought in from neighbouring growers in Cachapoal. The wines have nicely defined and clearly expressed varietal characters and are forward and ready for drinking.

### VINEYARDS

The Sanama wines come from the Santa Amalia vineyards, located on the generous alluvial soils of the Cachapoal Andes Valley. They are protected from the moderating influence of the Pacific Ocean by the coastal mountains, but the influence of the Andes ensures warm days and cool nights. This provides ideal ripening conditions for the grapes, resulting in ripe tannins and attractive perfumes.

### VINTAGE

With wine regions spanning over 1000km, the Chile 2016 vintage was always going to have regional variation. But, most areas experienced a cooler and wetter year, with some reporting high humidity. This resulted in lighter wines and a 20% drop in production versus 2015.

### VINIFICATION

Maceration on the skins in stainless steel tanks preceded a three week fermentation at temperatures between 14-16°C. To preserve the freshness and fruit purity, the wine did not go through malolactic fermentation or oak ageing but was stored in stainless steel tanks for two months prior to bottling.

### TASTING NOTES

Brilliant yellow colour with golden hues. Exotic aromas of peach, ripe pineapple and pear. Balanced with good acidity and pleasant finish.

Grape Varieties	<b>100% Chardonnay</b>
Closure	<b>Screwcap</b>
ABV	<b>13%</b>
Residual Sugar	<b>4.03g/L</b>
Acidity	<b>4.65g/L</b>
Wine pH	<b>3.19</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>