

■ SIBARIS RESERVA ESPECIAL - CHARDONNAY



ORIGIN

Santa Ana Estate, Talagante, Maipo Valley.

VINEYARDS

Terrain: The soil's origin is alluvial, with an average texture, loamy to sandy loam and well drained. The land is flat, of average depth and moderately fertile.

Climate: The climate is sub-humid Mediterranean. Winters are mild; summers

are temperate and dry, with cool nights. These conditions ensure a production of healthy grapes, delicately textured and with a prominent aroma. Annual rainfall averages 350 mm.

VINIFICATION

Reception: Once the grapes were received in our "Bodega" and selected, the whole clusters were placed directly into our modern pneumatic presses.

Fermentation: The juice, placed in stainless steel vats, was inoculated with selected yeast. Two days later it was transferred to new french and american Oak barrels, where it fermented for 14 days. The wine remained in the barrels for nine months, where it was subjected to permanent "batonages". These were initially done twice a week, but decreased to once a week during the final two months.

PRODUCT DESCRIPTION

This wine was made with selected 100% Chardonnay grapes grown at our Santa Ana Estate in our Maipo Valley vineyards. It was fermented and aged in Oak barrels before being bottled and stored in our cellars until it reached maturity.

It has a beautiful gold colour with a delightful balance of fruit and Oak on the nose. Elegant fruity flavors dominate across a soft yet complex palate making it ideal with cold meats, seafood and fish.

WINEMAKER

Hernán Amenábar.

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