



TERRAMATER®  
*Vineyard Reserve*

**Chardonnay**  
MAIPO / CHILE



## Tasting notes

- **Colour:** Pale golden yellow.
- **Aromas:** Interesting, fresh and citric nose. Aromas of fruits such as banana and soft notes of peach.
- **Flavors:** Medium-bodied wine with good acidity. Balanced palate and persistent finish.
- **Pairing:**
  - Be enjoyed on its own.
  - Pasta filled with cheese, vegetables or seafood and then white sauce.
  - Fatter fish, such as tuna and salmon.
  - Battered seafood.

Suggested serving temperature: 10°C (50°F).

We recommend the use of decanter.

## Vineyard

- **Vine:** Between 40 and 50 years.
- **Soil:** Clay loam deep colluvial.
- **Climate:** Mediterranean.
- **Harvest:** Season with no rain and good temperature. Good aromatic expression and acidity. Harvest was carried out the third week of March.

## Winemaking

- **Fermentation:** Traditional with selected yeasts
- **Filtration:** Filtration through 0.45 membrane.
- **Ageing:** Partially fermented in French oak barrels.

## Laboratory analysis

- **Alcohol:** 13,9 %
- **Residual sugar:** 2,74 g/l
- **Total acidity:** 6,6 g/l
- **pH:** 3,11

