

RESERVA

1850 PREMIER

UN TRIBUTO A LA PRIMERA VIÑA DE CHILE

CARMEN PREMIER CHARDONNAY 2018

VINTAGE 2018

VARIETAL COMPOSITION 100% Chardonnay

GROWING AREA Central Valley

WINEMAKER'S COMMENTS

This wine is a bright golden-yellow in color with fruity aromas of peaches and melon. The palate presents good volume and balanced acidity with medium-high persistence and fruitiness that make this a pleasing, easy-drinking wine.

CLIMATE & SOIL

A Mediterranean, sub-humid climate with a rainy winter and an extended cold spring season. Summers are generally dry with maximum temperatures exceeding 30°C. In February, temperatures begin to decline and the influence of the Andes Mountain range allows for major thermal oscillations. Lands are located to the piedmont of the Andes, soils are loamy or clay-loam with good drainage.

VINIFICATION

The grapes were machine harvested, and the must was cold macerated at 3°–4°C for 3 days prior to undergoing a smooth and controlled fermentation in stainless steel tanks at 14°C. The new wine remained on its lees for a month to develop greater volume and character. The wine was finally blended and lightly filtered prior to bottling.

TECHNICAL DETAILS

ALCOHOL CONTENT: 13.7% vol.

TOTAL ACIDITY: 4.68 g/l (Expressed in Tartaric Acid)

pH: 3.25

RESIDUAL SUGAR: 2.54 g/l

AGEING POTENTIAL: 3 to 4 years

FOOD PAIRING:

Ideal with appetizers or light dishes such as pastas or white meats.



CARMEN
— SINCE 1850 —