

VERAMONTE



CHARDONNAY | 2019

ORGANIC WINE

CASABLANCA VALLEY

BRIGHT • LUSCIOUS • SMOOTH

Fresh and expressive aromas of pear, quince and lemon curd, interwoven with toasty oak notes. Vibrant purity of the fruit with beautiful texture and good depth lead to a long memorable finish.

COMPOSITION

100% Chardonnay

WINEMAKER'S NOTES

Grapes are harvested at first light and whole clustered pressed in order to obtain the structure provided by the stems. The juice sits for 24 hours and is then racked off.

Part of the wine is barrel fermented in neutral oak with wild yeasts, and the rest in stainless steel tanks.

Thirty percent of the wine undergoes spontaneous malolactic fermentation, enhancing the Chardonnay's softness and creaminess without losing the freshness.

2019 VINTAGE

An excellent harvest in the Casablanca Valley. The moderate temperatures during spring, without significant rains, allowed for good bud break and flowering. During summer there were no large diurnal temperatures, benefitting the ripening curve and helping maintain the freshness of the fruit in this zone. Harvest was pushed up by 10 days with respect to last year, and with lower yields that produced intense aromatics and flavors, producing fresh, intense wines with balanced acidity and a long finish.

ORGANICALLY FARMED VINEYARDS
DELIVER MAXIMUM EXPRESSION OF
OUR LIVING SOILS.



12°C - 53°F



SEAFOOD,
CHICKEN SALAD



ALCOHOL
14%



15% IN NEUTRAL OAK
FOR 8 MONTHS



PH
3.13



RESIDUAL SUGAR
1.7 G/L



ACIDITY
7.43 G/L

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