

GRAN RESERVA CHARDONNAY

Sibaris

ORIGIN

Lomas de Leyda estate, Leyda Valley.

VINEYARDS

Soils: The soil is of alluvial origin and varies between loam and loamy clay in texture. It is of medium depth, flat and has good drainage and moderate fertility.

Climate: The climate is moderated by the cooling influence of the Pacific Ocean and summer coastal fogs which usually last until midday. This effect extends the ripening period, ensuring slow ripening and the development of intense and very fresh flavours and aromas. Rainfall in the Leyda valley averages 250 mm.

WINEMAKING

Reception: Once the grapes had been received in our cellars, they were selected and the whole clusters were placed directly in our pneumatic presses.

Fermentation: Stainless steel tanks were filled with must and injected with selected yeasts. After two days, the must was transferred to 225-, 228- and 300-litre capacity French oak barrels, where the fermentation took place during a period of some 14 days. The wine was kept in the barrels for nine months and was subject to batonage, so as to move the lees periodically in order to lend complexity and creaminess to our wine.

TASTING NOTES

This wine is from our Lomas de Leyda estate in the Leyda Valley. It is clean, bright, and straw-coloured. The aromas are seductive and refreshing with subtle notes of citrus fruit peel, accompanied by fresh pear, white peach and honey flavours, followed by an expressive minerality. It displays a persistent finish thanks to its vibrant acidity. This wine is ideal with white meat, seafood, fish, pasta dishes and cheese

WINEMAKER

Pilar Díaz

