

Sibaris

GRAN RESERVA

CHARDONNAY

ORIGIN

Santa Ana estate, Maipo 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 sub-humid Mediterranean. Winter is gentle with annual rainfall averaging 200 mm, while summer is dry and moderate with cool nights. This ensures the production of healthy grapes with a delicate texture and accentuated aroma.

WINEMAKING

Reception: The grapes were hand-harvested from 25-year-old vines into 500-kilo bins. They were then destemmed and gently crushed. The must was cooled and macerated with the skins prior to fermentation, at a temperature of 5º C. for a period of 3 to 5 days.



Fermentation: Fermentation took place in stainless steel tanks at temperatures which varied between 28ºC and 30ºC for a period of 7 to 10 days. Next the must was macerated with the skins for 7-10 days. This wine was aged in French oak barrels for 10 months.

TASTING NOTES

This wine was made with 100% Merlot grapes grown on our Santa Ana Estate in the Maipo Valley. The grapes were harvested at optimum ripeness and then selected for this wine. The wine is intense red in colour with violet hues. The aromas are fresh and bursting with fruit, such as blackberries and blueberries, intermingled with spices, like black pepper and cloves. On the palate has medium structured with rounded tannins and rich in fruit flavours. This wine pairs well with meat, spicy casserole dishes, pasta and cheese.

WINEMAKER
Pilar Díaz

UNDURRAGA
ESTABLISHED IN 1885