

ALIWEN

RESERVA

Vineyards

Origin

Central Valley Region.

Variety

100% Chardonnay

Vintage and vinification

Harvest

The harvest was done manually in 350 Kg Bins.

Reception

After undergoing a rigorous selection, the clusters were placed directly in modern pneumatic presses.

Fermentation

The must, placed in stainless steel vats, was inoculated with selected yeast. Two days later, 60% of it was transferred to new and second use french and american Oak barrels, where it fermented for 14 days. The wine remained in the barrels for four months, where it was subjected to permanent "battónages". The other 40% of the must was left to ferment for 16 days, at temperatures ranging between 17°C and 19° C in order to extract the maximum varietal aromas and flavors



CHARDONNAY

Tasting notes

This wine was made with selected Chardonnay grapes grown in our own vineyards. After bottling, it was stored in our cellars until it reached maturity. This exciting wine has a full and ripe yet elegant nose. On the palate, it is rich and firm, notable for a bright acidity. It turns lush and opulent with deep fruit flavors that finish oaky and sweet. It is an excellent accompaniment for shellfish, fish and salad.

Winemaker

Carlos Concha

UNDURRAGA

ESTABLISHED IN 1885