

# La Misión

Reserva

CHARDONNAY

D.O CENTRAL VALLEY

2016

The Chardonnay vines come from Pirque, in the heart of the Maipo Valley, at 700 meters above the sea level. It is as well, at that very same altitude, that grow our most traditional and oldest vines. The wine is blended with the same vintage from our associated producer in Curicó Valley, assembling freshness and fruitiness.



MOUNTAIN GROWN WINES OF WILLIAM FÈVRE CHILE

# La Misión

Reserva

Chardonnay

2016

100% Chardonnay



## Winemaking note

Once the grapes from the Chardonnay vines are harvested, they are pressed entire according to the 'Champagne' method.

This process involves pressing the entire bunches very gently. Thanks to this technique, we separate the 'Cuvée' (first juice) and the 'taille' (final pressing), which allows keeping a high concentration of fruity flavors in the wine. The two juices are fermented separately in stainless steel tanks ten to fifteen days at 14-18°C. During this process, some juices are tasted and selected to ferment with indigenous yeast to make subsequently the final assemblage with the best juices.

## Tasting note

This golden yellow Chardonnay Reserva 2016 is very fruity and highlights notes of pear, honey and citric hints, which is characteristic of some vines issued from the Pirque area. It is very fresh and round in the mouth.

### AMERICA & ASIA SALES

Cyril Chaplot [cyril@williamfevre.cl]

### EUROPE, BRAZIL & CHINA SALES

Jaime Lamoliatte [jaime@williamfevre.cl]

## Technical information

- Harvest date: *March 2016*
- Production: *47,622 bottles*
- Alcohol degree: *13.4% Vol.*
- Residual sugars: *2.52 g/l*
- pH: *3.30*
- Total acidity: *3.57 g/l*

