

RESERVA

# 1850 PREMIER

A TRIBUTE TO CHILE'S OLDEST WINERY

## CHARDONNAY

VARIETAL COMPOSITION: CHARDONNAY  
GROWING AREA: CASABLANCA VALLEY  
WINEMAKER: SEBASTIAN LABBÉ

### SOIL:

THE SOILS IN OUR CASABLANCA VINEYARDS ARE OF GRANITIC ORIGIN WITH VARIOUS SANDY ZONES THROUGHOUT THE SOIL PROFILE. ALTHOUGH THE CHARDONNAY IS PLANTED IN DIFFERENT LOCATIONS, IT REQUIRES VERY SPECIFIC SOILS WITH GOOD DRAINAGE AND A BIT OF CLAY.

### CLIMATE:

THE BEST CHARDONNAY COMES FROM COOL CLIMATES THAT ALLOW THE VARIETY TO DEVELOP ELEGANT AROMAS OF FRUIT SUCH AS APRICOT AND PEACH AS WELL AS MINERAL ASPECTS

IN ITS RANGE OF FLAVOURS. OUR CASABLANCA VINEYARDS ARE 30 KM FROM THE PACIFIC OCEAN AND RECEIVE THE BENEFITS OF THE SEA BREEZES THAT COOL THE TEMPERATURES DURING THE GROWING SEASON. THE CASABLANCA TERROIR IS CONSIDERED WORLD CLASS AND ALLOWS US TO MAKE A CHARDONNAY THAT IS CHARACTERIZED BY ITS GREATNESS.

### WINEMAKER'S COMMENTS

THIS GOLDEN YELLOW CHARDONNAY HAS AN INTENSE NOSE DOMINATED BY PEACH, PINEAPPLE, AND GREEN APPLE WITH A LIGHTLY FLORAL TOUCH AND A BIT OF TOAST. IT IS FRESH ON THE PALATE WITH GOOD STRUCTURE AND A BIT OF OAK AND CARAMEL. THE FRESH ACIDITY AND MILD OAK MAKES FOR A CLEANER AND MORE COMPLEX WINE WITH A MORE PERSISTENT FINISH.

### TECHNICAL DETAILS

ALCOHOL: 13.50% VOL.  
TOTAL ACIDITY: 5.88 G/L (EXPRESSED IN TARTARIC ACID)  
pH: 3.24  
RESIDUAL SUGAR: 3.6 G/L

### AGEING POTENTIAL

3 TO 4 YEARS.



CARMEN