

# veramonte



## CHARDONNAY | 2020

**ORGANIC WINE**  
MADE WITH ORGANIC GRAPES

CASABLANCA VALLEY

**BRIGHT • LUSCIOUS • SMOOTH**

Fresh and expressive aromas of pear, quince and lemon curd, interwoven with toasty oak notes. Vibrant purity of the fruit with beautiful texture and good depth lead to a long memorable finish.

### COMPOSITION

100% Chardonnay

### WINEMAKER'S NOTES

Grapes are harvested at first light and whole clustered pressed in order to obtain the structure provided by the stems. The juice sits for 24 hours and is then racked off.

Part of the wine is barrel fermented in neutral oak with wild yeasts, and the rest in stainless steel tanks.

Thirty percent of the wine undergoes spontaneous malolactic fermentation, enhancing the Chardonnay's softness and creaminess without losing the freshness.

### 2020 VINTAGE

This year undoubtedly presented challenges, principally due to the high summer temperatures and the low levels of precipitation during winter. These were the principal reasons for why harvest began several weeks earlier than normal. As always, the harvest was different, with lower yields but very expressive, aromatic, and fresh grapes, which have shown their character in these wines, with freshness, good body, balance, and a long finish. The Chardonnay is showing great body and minerality on the palate. The wine is expressive and elegant.

ORGANICALLY FARMED VINEYARDS  
DELIVER MAXIMUM EXPRESSION OF  
OUR LIVING SOILS.



12°C - 53°F



SEAFOOD,  
CHICKEN SALAD



ALCOHOL  
14%



15% IN NEUTRAL OAK  
FOR 8 MONTHS



PH  
3.2



RESIDUAL SUGAR  
1.7 G/L



ACIDITY  
6.9 G/L

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