

CASA VIVA

CHARDONNAY

Casablanca Valley
2018

Pale golden colour; on the nose aromas of almond, lemon and quince jelly come to the fore. A creamy mouthfeel is accompanied by fresh acidity and good length.

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WINE ANALYSIS

Alcohol 13.5 %

pH 3.41

Total Acidity 5.74 g/L

Residual Sugar 3.19 g/L

VINEYARD All fruit was sourced from our own vineyard - located within the coolest, westernmost reaches of the Casablanca Valley. Sourced from vines planted in 1998 (all clone Mendoza) planted on a grey clay loam which forms a part of the flattest stretches of the vineyard. The blocks used in this blend were cropped at an average of 4 tons per hectare (1.6 t/acre).

HARVEST Harvest was carried out between April 16th and 27th, 2018.

VINIFICATION After harvesting the grapes were first destemmed and then gently pressed using pneumatic presses. The resulting juices were then left to cold settle (at 12°C/54°F) for 4 days following which time they were racked to stainless steel tanks and inoculated with selected yeasts. Fermentation lasted an average of 20 days after which time the newly fermented wine was sulfured and left to mature on gross lees for six months. Before bottling the wine was cold stabilized and filtered.

FOOD AND PAIRING Fish and seafood with butter or rich sauces (even with cheese is an option in South America!). Green olives and herbs like thyme, sage or tarragon. Creamy cheeses like reblochon or aged "Chanco."

