

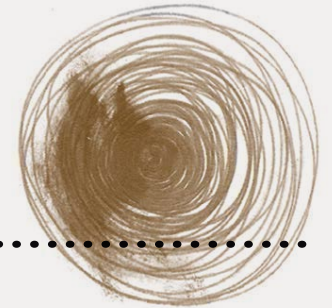


# MARAY

## GRAN RESERVA

### CHARDONNAY 2017

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#### ORIGIN

This vineyard is located in the coastal part of the valley. This is an alluvial terrace interrupted by great ravines formed long ago by rivers that today are dry but have ample vegetation at their base.

#### CLIMATE

There are lots of small thorny bushes and wild scrub and, on the northern and western slopes of the ravines (the sunniest), there are a lot of cacti. Here the valley is very wide, with great visibility because of the purity of its air and the scarcity of buildings. It is windy in the afternoons and is technically classed as a cool area for wine production.

#### PRODUCTION AND AGEING

Every single task in the vineyard, from pruning to harvesting, is carefully supervised by our viticultural and winemaking team in order to produce the best quality fruit possible. The grapes were hand-harvested into 20 kg-bins to avoid any damage to the fruit. The harvest began in late March, when this variety had reached the optimum aromatic and phenolic ripeness. Later the clusters were carefully selected. 100% of the grapes were fermented in stainless steel tanks. Ageing in stainless steel tanks.

#### TASTING NOTES

Yellow in colour with greenish hues, this Chardonnay is fresh and intense. The nose reveals mineral aromas, together with notes of citrus fruit and pineapple. Full-bodied with excellent acidity and freshness, the palate has fresh fruit flavours, minerality and a saline hint at the finish.

#### TECHNICAL INFORMATION

Varieties: 100% Chardonnay  
Yield: 7.000kgs per ha  
Harvest: Late March and the first week of April  
Alcohol (Vol%): 13%  
PH: 2.95  
Total Acidity: 4.46 g/l (Tartaric Acid: 6.82 g/l)  
Residual Sugar: 1.06 g/l

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CHARDONNAY

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