

Sepia RESERVA



CHARDONNAY

Chardonnay 100%

Denomination of origin

Casablanca Valley

The soils are granitic on the plains and clayey on the hillsides, while the climate is strongly influenced by the Pacific Ocean, ensuring that the grapes ripen slowly.

Harvesting and vinification information

The season was colder than a normal year, causing some frosts in the early stages of development, which resulted in low yields while at the same time making for fruitier profiles and good acidity.

Harvesting: first week in April.

Ageing: 8 months in barrels made of French oak.

Tasting notes

Colour: shining pale yellow with greenish hues.

Aroma: very intense fruit, with emphasis on the citrusy notes and mineral touches, and delicate hints of vanilla.

Flavour: fresh, natural acidity makes the wine very vivacious and fruity: it has a medium body and a long, creamy finish.

Serve at: 8-10°C.

Maridaje: ideal with seafood, vegetable stews and white meat.



Winemaker Director: Irene Paiva

Analysis 2016

Alcohol:	13%
pH:	3.35
Total Acidity:	3.90 g/L.
Residual Sugar:	6.06 g/L.