



CHARDONNAY 2022



“This wine is part of Viña ECHEVERRIAS new range of natural wines, which are made from estate grapes and fermented naturally. It is a Petillant Naturel made from estate Chardonnay grapes. It is cloudy in appearance due to being unfiltered and is slightly fizzy, characteristic of Pet Nat wines. We believe that it is a very versatile wine and can pair with a broad range of foods. Its strong fruity personality can match almost any dish and slight effervescence can cut through rich cheeses and risotto. It is also very enjoyable drunk on its own. We are a small family producer and certified sustainable.”

Roberto Echeverría Jnr, Chief Winemaker

ORIGIN:

Chile
Curicó Valley



Entre Cordilleras Areas

GRAPE VARIETY:

Chardonnay proprietor’s single vineyard grapes, from ungrafted selected clones of pre-phylloxera French rootstock.

HARVEST:

March 12th, 2022.

Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.

Carefully selected before processing.

WINEMAKING:



Vegetarian



Vegan

- Destemmed, pressed and cooled at 8 ° C.
- Decanted for 24 hours at 8 ° C prior to fermentation.
- Fermentation with wild yeast in stainless steel tanks between
- 13 and 17 ° C for 18 days, until 10 grams of residual sugar before bottling.
- Ends the fermentation in bottle to achieve fizz. All sediments in bottle.
- **No** disgorging. No stabilization process, **no** filtration.
- **No** added sulfites at any time.

ANALYTICAL DATA: (APPROXIMATE DATA)

Alcohol:	13	% by vol.
Total Acidity:	3.8	grams per liter (Tart.)
Residual Sugar:	4.4	grams per liter
pH:	3.7	

SERVING T°:

Ideally serve between 7 to 8 °C, this means chilled



Sustainable Winery
ISO 9001-HACCP

CELLARING ABILITY:

As a natural wine it is better to drink young soon, Now!!

KEY DESCRIPTORS:

Natural - Fruity - Expressive – Fresh - Rich- Fizzy - Pure

