

FOLATRE

VINEYARDS & WINERY
CHILE



Reserve CHARDONNAY

Pichaman, the name of an old terminal train station. Its name comes from the Mapudungun language used by natives and means "Little condor". The Folâtre Family, of French origin, first came to this area by train, where they settled after seeing the stunning land and its possibility to cultivate grapes, a wine making tradition since then....

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| GRAPE VARIETY | 100% Chardonnay | ALCOHOL | 12.5 v/v* |
| VINEYARD | San Alfonso | RESIDUAL SUGAR | 1,29 g/l* |
| APPELLATION | Curico Valley | pH | 3,35 * |
| HARVEST YIELD APROX | 12 ton/ha | TOTAL ACIDITY | 2,82 g/l* |
| | | SERVING TEMPERATURE | 10-15°C- 50-54°F |

*Technical parameters are referential and can vary according to the harvest

Winemaking

Alcoholic fermentation between 11° and 15°C for two weeks. 10 days of batonnage.

Ageing

3 months in French oak barrels.

Tasting Notes

A Golden color. The nose develops white fruit such as peach, pineapple and tropical fruits. The mouth is fresh and balanced. The finish in mouth is mineral, which is typical for our high altitude vineyards. Pairs perfectly as an aperitive, with fish, pastas and white meats.

Awards and Medals

-  **Descorchados 2016** - (Chile, November 2015)
88 points
-  **San Francisco Wine Competition** - (USA, June 2015)
Silver medal
-  **International Wine Challenge 2014** - (UK, Tranche 1, November 2013)
Recommended
-  **Concours Mondial de Bruxelles** - (Chile, July 2013)
Silver medal

