

# PURA 8 CHARDONNAY RESERVE 2012

## ORIGIN

Rapel Valley – VI Region - Chile

## BLEND COMPONENT

Chardonnay: ..... 100%

## METHOD

Selecting just the best grapes we take them through vinification under the most delicate and accurate procedure: Grapes precisely ripen are carefully harvested from the vineyard and carefully pressed almost immediately to achieve the most pure must. After, the juice is poured in large stainless steel tanks for fermentation. Before fermentation the juice is clarified.

## AGEING

This wine is aged for approximately 5 months in barrels, after which begins the process of stabilization and filtration to achieve the perfect appearance and flavor.

## TERROIR

Soil Type: ..... Volcanic, alluvial

## FERMENTATION

The main fermentation evolves at a controlled temperature of 14 - 17.5 °C (57 - 63.5 °F) for period of time until the density level indicates the complete fermentation of sugars. This process is complete after a period of fermentation in French barrels.

## TASTING NOTES

The color is very deep, dark and intense ruby red color. The aroma on the nose is very intense flavors of red fruits such as plum. There is also some subtle notes of chocolate, mocha, licorice, and spice. The palate is concentrated, with very ripe tannins. Spicy food, lamb and some mild cheeses.

## TECHNICAL ANALYSIS

Alcohol: 14 Vol %

