



PUNTÍ FERRER
FINE WINES CHILE

R E S E R V A

CHARDONNAY
D.O. VALLE DE CACHAPOAL



CLIMATE

Warm temperate climate with a Mediterranean rainfall pattern, marked by significant temperature variations between day and night. Annual precipitation averages 750 mm, concentrated during the winter months.

VITICULTURE

Vineyard Age: 10 years
Training System: Trellis
Yield: 10 Tons/Ha
Harvest Type: Mechanical harvest in the first half of March.
Location: Rancagua

VINIFICATION

Fermentation: Initiated by selected yeasts. Fermentation takes place at controlled temperatures between 14 - 16°C. After fermentation is complete, the wine is left on its lees for 2 months, with "batonnage" performed once a week.
Extraction: Traditional pump-overs, respecting the inherent characteristics of the fruit.

TASTING NOTE

Visual: Straw yellow color with golden reflections.
Nose: Fruit aromas such as pineapple, peaches, and pears with subtle mineral notes.
Palate: The mouthfeel is fresh, with good volume and pleasant acidity.
Pairing: Fish, seafood, cheeses, and pasta.
Service T°: 10 - 12°C



3 MONTHS IN OAK
BARRELS (40% OF
THE WINE)

RESIDUAL
SUGAR <3,5 g/L

ALCOHOL 14,0%



AGEING IN
STAINLESS STEEL
BARRELS (60% OF
THE WINE)



Mesa de cata
La CAV 2023