



Chardonnay

Varietal Composition:	100% Chardonnay
Availability:	Only screwcap closure
Origin:	Elqui Valley
Winery Description:	<p>Founded in 1998, Viña Falernia has built a reputation as a high quality winery. Owner Aldo Olivier Gramola created Viña Falernia with his cousin Giorgio Flessati, a seasoned winemaker from the Trentino region in Northern Italy. Located in the Elqui Valley, Falernia remains one of Chile's northernmost wine estates at 530 km North of Santiago. The Elqui Valley provides natural advantages to the growing process including dramatic contrasts between night/day temperatures and high quality of light. Viña Falernia spans over 320 hectares of vineyards, with the territories being divided into 4 distinct vineyards. First, the Titon vineyard lies at an altitude of 350 meters above sea level, 18 kilometers from the Pacific Ocean. The second and third sites, Puclaro and Pedregal respectively, move further into the valley and reach up to 560 meters above sea level. Finally, the fourth vineyard nestled in the Andes Mountains, Huanta, continues as one of the highest in the world at 2070 meters above sea level.</p>
Harvest method:	100% handpicked in small bins of 15 kg.
Vinification:	<p>Grapes are de-stemmed, crushed and placed in a pneumatic press, where they are cold macerated for 12 hours at 10°C. The juice is extracted at low pressure, clarified and fermented partially in stainless steel tanks at 12-14°C and partially in French oak barrels with selected yeasts, afterwards, left in the barrels to mature for around 6 months. When the barrel fermented wine is raked, the barrels are filled with stainless steel fermented wine, which is then matured for 3 months. Wine from different barrels is blended together, clarified, cold stabilized and bottled. The blend is with approximately 5-10% of barrel fermented wine and the balance of stainless steel fermented wine.</p>
Tasting Notes:	Rich yellow in color, floral on the nose with banana, pineapple, papaya and spicy aromas. Full and round with fine acidity and long finish.
Serving temperature:	10-11° C (50°F).
Pairing:	Enjoy with Mediterranean pasta and white meat.

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