

Pacha

R E S E R V A

CHARDONNAY 2020

Pacha in local language means “**Earth**” or “**World**”, a concept closely related to nature and our interaction with it, often referred as the Pacha Mama (Mother Earth).

Our grapes grow right in front of the **Andes mountain range**. These exceptional landscapes and strong nature give our wines **great vitality and energy**. We aim to transfer this character creating a beautiful connection between origins of grapes and the wine in your glass.

Pacha wines are created with passion and excellence, with a distinctive character that makes them unique. They are a **perfect balance** between old **French tradition**, soil's typicity and **new world styles**.

About the vintage

2020 : The 2020 harvest will undoubtedly be a historical harvest. It seems nature is so noble and wise that it adapts to the world's unusual conditions, being one of the earliest harvests of the last decades in Chile. Qualities and maturities were optimal, which has allowed to harvest certain strains more than a month in advance compared to previous seasons. The yield per hectare of grapes produced during this vintage followed the trend of the previous season with downward yields. The whites from cold and southern climates stand out in freshness and exceptional maturity, which will surely classify them among the best vintages in recent years.

Tasting notes

Colour : Pale yellow

Nose : Intense and complex, it is full of ripe peaches aromas, tropical fruits, and a floral note like citrus blossom. Just a hint of vanilla, thanks to a perfectly controlled amount of oak influence, that complement this profile.

Palate : It feels light to medium-bodied, rich, and with a soft roundness. Layers of ripe peaches, melon, and banana flavours get well together with a hint of vanilla and toasty. This combination give you a lingering luscious finish. A typical varietal Chardonnay well-crafted as a fruit driven and easy drinking style.

Wine profile

Varietal : Chardonnay

Vintage : 2020

D.O. : Leyda Valley : Our vineyards are 10km away from the Pacific Ocean. Because of the Humboldt Current, it gives fresh wind from the sea allowing natural acidity to the wine. When comes the summer, fruits ripe slowly because of morning mist and clear sky in the afternoon and temperatures reaching 20-30°.

With granite soil and slate in lower part, the region offers white varieties beautiful minerality as well as natural acidity and fruit concentration.

Harvest : By hand

Farming : Sustainable

Vine per hectare : 6.000 /ha

Yield : 10 ton/ha

Winemaking : Traditional in stainless steel tanks with an average length of 8-12 days, and temperatures about 12-14°C.

Alcohol : 13.5%



Pascal Hingry
Winemaker