

# GAMAY BLANC 2020

**GRAPE VARIETY:** 100% Chardonnay

**LOCATION:** Maule region 400 km south of Santiago

**AREA:** 2 hectares

**SOIL:** Sand and decomposed granite

**CULTURE:** Non-irrigated, non-treated, non-certified organic vines

**HARVESTING:** Manual

**VINIFICATION:** Slow press for 6 hours directly after the harvest and 2 rackings during fermentation.

**AGEING:** In stainless steel tanks for 10 months.

**BOTTLING:** 80% of the wine is unfiltered, no sulfur added during bottling.

**TASTING NOTES:** Aroma's of ripe mango, pineapple, peach, herbaceous notes and a strong granitic minerality. The balance between the sun-ripened fruit and the almost smoke-like minerality gives the wine a thirst-inducing tension. To drink on its own but also pairs well with raw trout with fresh herbs, (shell)fish or langoustine on the barbecue for example.

**ALCOHOL:** 13%. Vol.

**GARDING:** Up to 3 years



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