



Botalcura Chardonnay-Viognier

Juan Fernando Waidele is a Chilean businessman and winemaker who always felt a special connection to the town of Botalcura. He partnered with French winemaker, Philippe Debrus, who arrived in Chile in search of a new challenge. Since 2000, the duo has searched Chile to find the finest grapes in the Maule and Curico Valleys.

The Chardonnay (60%) and Viognier (40%), are from the Central Valley. Don't confuse the geographical Central Valley (over 1,000 kms from north to south), from the viticultural region of Central Valley, which is still expansive at over 400 kms. This vast area is home to many micro-climates and can produce a wide range of styles of wine. The Botalcura Chardonnay and Viognier vines are planted on a hillside of sandy clay, loam soils. Wide temperature fluctuations from day to night, with maritime breezes and morning fog, help regulate the mid-day heat and avoid excess sugar production in the grapes. Enjoy within the year and serve at 8C.



Botalcura Chardonnay-Viognier

CHARDONNAY, VIOGNIER
CENTRAL VALLEY, CHILE
13.5% ALCOHOL
\$21

HOW IT LOOKS

Deep yellow and glistening.

HOW IT SMELLS

Bountiful and tropical nose, most obviously we find ripe melon and pineapple. There is also some pink grapefruit, dried mango, vanilla, lilies and candied ginger. Exotic and potently rich, with tonnes going on!

FOOD PAIRING

We think the flavours will complement best with fresh herbs and fruit salsas. Try grilled chicken with a mango and avocado salsa.



HOW IT TASTES

Chardonnay from a warmer climate will produce wine with tropical flavours and plush body, but lack a bit of acidity. The Viognier will produce more aromas on the nose, this is where we get the florals and ginger spice. On the palate, Viognier adds some acidity and viscosity. Creamy mouth-feel, moderate acidity and juicy finish. The flavours are more citrus and also focus on green topical fruits.

LOVE THIS WINE?

Limited quantities available, buy more today.

