Rubus Chardonnay Colchagua Valley

Rubus Project

Chile - Central Valley Region - Colchagua Valley

Sourced from the Colchagua Valley, characterized by its steep slopes of well-drained granite soils and irrigated by the Tinguiririca River, which bring clear melt water from the Andes. Sauvignon Blanc is grown in the cooler Western part of the valley, while this Chardonnay is coming from the warmer Eastern side.

Attractive yellow color with some green tones. Its intense varietal character reminds one of ripe tropical fruits such as banana and pineapple, with notes of melon and honey well harmonized with oak. It also has a distinctive mineral character typical of the Colchagua Valley. On the finish, it is full, rich with just enough toast and vanilla flavors to compliment food.

Specifications	
Appellation	Colchagua Valley
Varietals	100% Chardonnay
Vinification	Grapes are harvested in the morning to avoid high temperatures & gently pressed at the winery. 25% of the wine aged American oak barrels for 3 months. The blend is clarified, cold stabilized and filtered. Right before bottling, the wine goes through an online filtration system (plate and sterile membrane) to ensure microbiological stability.
Pairings	delicious with pasta, fish, seafood and mild cheeses, or on its own as an aperitif.



Codes, Weights and Measures

UPC	7 84585 01261 9	
Units/Case	12	
Unit Size	750 mL	
Container	bottle	
SCC	1 07 84585 01261 6	
Case Weight	33	
Cases/Pallet	70	
Layers/Pallet	14	
ABV	14.00%	
SRP	\$ 16.50 USD 750mL Bottle	

Reviews and News

2022 Rubus Chardonnay Colchagua Valley - 89 PTS - BEST BUY - WE

2017 Rubus Chardonnay Colchagua Valley - 89 PTS - JD