



RIPE Wine Imports

Representing Independent Premium Estates

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Bandurria

Bandurria Chardonnay

Curicó Valley, Chile

Wine Notes

Natural wine with pale yellow color, slightly cloudy because it is not filtered. On the nose, bright aromas of apple, bananas and pear, with toasted brioche. Rich texture, with a creamy refreshing and fruity acidity.

Bandurria

Bandurria is a natural wine project started by Roberto Echeveria and his wife Julia. They wanted to break with the traditional wine of the family winery and develop a line of natural wines sourced from their own vineyards. Nestled in the Valley of Curicó they apply a minimal intervention in selected plots and minimal intervention in the winery. Wines are made with the idea that wines are first and foremost made in the vineyards, in order to express the best of each variety. Nothing added, nothing taken; no filtration, no stabilization, no SO2 added. If you like Noisy birds like this one “ibis” (Bandurria Austral) then, there is a chance you like natural wines. This wine is made from naturally farmed grapes, fermented with wild yeasts and with nothing added or taken away in the winemaking process. You may find this wine to be slightly cloudy or have sediments; proof that the wine is unfiltered, all the fun of natural wine, adding aromas, texture and flavours.



Farming:

Certified Sustainable



Harvest Method:

Hand harvested



Varietal:

100% Chardonnay



Age of Vineyard:

Planted in 2010



Vessel:

Stainless steel



Vineyard Yield:

17 hl/ha



Soil Type:

Alluvial in origin.
Clay loam with the presence of stones at 80 cm



Annual Production:

5,000 cases per vintage



Vinification:

Manual harvest in boxes of 18 Kg, transported immediately to the winery. Destemmed and cold macerated 4 days. Fermentation with natural yeast at 23 and 27 ° C for 12-15 days. Soft pump over during fermentation to promote aromas and color. Natural malolactic fermentation. No stabilization, no filtration, no added sulfites.