

TERRAPURA RESERVA
CHARDONNAY 2025

Curico Valley, Chile

TerraPura



TASTING NOTES: Pale golden in color, this Chardonnay features aromas of pineapple, mandarin, and subtle toasted nut notes. The palate is fresh, smooth, and well-balanced with a crisp finish. Pair with salads, soft cheeses, creamy pasta, or salmon.

VITICULTURE: The grapes used to make this wine come from the Molina area in the Curicó Valley, near the Andes Mountains, one of the coldest areas in the valley, producing wines with good acidity and a fresh, mineral character. The grapes were harvested between mid- and late March.

VINIFICATION: After crushing, a two-hour maceration in a press took place. The must then began alcoholic fermentation, which took place at controlled temperatures (13-14°C) for approximately 21 days.

FAMILY: Founded in Chile's Colchagua Valley in 2004, TerraPura is owned by the Matetic family, a leader in sustainable and biodynamic winemaking. Meaning "pure earth" in Spanish, TerraPura reflects Chile's diverse wine regions, crafting varietally expressive wines that showcase the country's unique terroirs. Guided by winemaker Felipe Vial, each wine pairs the ideal grape variety with its optimal growing region to deliver authentic Chilean character.

From the cool coastal influence of the Pacific Ocean to the warm inland valleys, TerraPura sources fruit from Chile's premier wine regions to highlight each variety at its best. This commitment to site selection, combined with sustainable vineyard practices, has earned TerraPura certification under the Wines of Chile Sustainability Code, recognizing its high standards for environmental stewardship, social responsibility, and quality.

PRODUCER: TerraPura

REGION: Curico Valley, Chile

GRAPE(S): 100% Chardonnay

ALCOHOL: 13%

TOTAL ACIDITY: 6.26 g/L

RESIDUAL SUGAR: 3.71 g/L

pH: 3.27