



**D.O. Overview :**

**Under Vine :** 2,0234 ha (50,000 ac)

**Vineyard Elevation Range :** 120-2,194 m (400-7,200 ft)

**Climate :** Mediterranean

**Soil Types :** Fine-textured loam clay and loam silt, bordered by medium-textured volcanic soil in the foothills

**Primary Red :** Cabernet Sauvignon, Merlot, Syrah, Malbec, Cabernet Franc, Pinot Noir, Carmenera

**Primary White :** Voignier, Riesling, Chardonnay and Sauvignon Blanc

**ORIGIN**

Valle de Malleco  
Araucanía Province | South Region, Chile

**DESIGNATION**

Selva Oscura Chardonnay By **LA RONCIÈRE**

**VARIETY**

100% Chardonnay

**ALCOHOL**

12%

**OVERVIEW**

Selva Oscura was born to further complement our cold-climate wine program. Only early, thin-skinned varieties such as Chardonnay and Pinot Noir can ripen in the cold, rainy Araucanía Province. Grape maturity often comes with great difficulty, but the resulting wines reach the bottle with intense freshness and vibrant aromas.

**VINEYARD**

Victoria Vineyard | Est. 2012 | D.O. Malleco

Planted in volcanic soils and surrounded by ancient forests, this is a place where vines have developed under adversity and grown to deliver unique wines, with inspiring character and personality.

**PROCESS**

The fermentation occurs in new French oak barrels over seven days, ranging in temperature from 64° F to 68° F. Following fermentation the wine ages for a short time in barrique before maturing in bottle for one year before release.

**TASTING**

Straw-yellow color, with elegant, fresh citrus aromas. Voluminous and a persistent acidity that gives a very pleasant finish.