



THE AUTHOR

Timbrus Enologist Reserve wines are always special wines that express the individuality and philosophy of the winemaker Manuel Ortiz, to create an author's, original product with a unique character. «Refined» is the best matching word to describe our Chardonnay.

Enjoy...

VINEYARDS AND TERROIR

The average age of our vines varies from 6 to 10 years. Selected Chardonnay grapes were harvested manually from the company's own vineyards in the Purcari microzone. The combination of soil, climatic conditions and special characteristics of the area, the proximity of the Dniester river-bed determine the quality properties of the wine and enhance the intensity of Chardonnay aromas. At the same time, wine from this variety strongly reflects the characteristics of the terroir as well as the method and traditions of winemaking. In this sense, our Chardonnay can be compared with a high-quality snow-white canvas, upon which the winemaker creates a unique pattern to express the terroir characteristics (soil, climate, sun).

WINEMAKER'S NOTES

Immediately after manual harvesting, grape berries undergo cold maceration at a very low temperature (not higher than 5 °C) for 48 hours. To create this wine, we use only the highest quality free-run fractions – wine that drains from the reservoir, without use of additional press – in amount of 50-55 dal per ton of grapes. After that the wort is separated and fermented in an oak barrel at a controlled temperature of 14 -16 °C for 10-20 days using natural "wild" yeast grown on grapes – in the natural microflora – during its ripening.

Low temperature extends the fermentation time, while slow fermentation allows to maximize the preservation of natural aromatic characteristics. After alcoholic fermentation, we initiate malolactic fermentation using special strains during the next few days, which gives our Chardonnay a soft buttery creamy taste, preserving a beautiful, fresh structure and creating the potential for long-term storage of this wine. At the end of the fermentation process, the yeast settles to the bottom of the oak barrel and the wine continues aging sur lie. To ensure an even distribution of sediment throughout the wine during the aging process, we perform a technique called bâtonage (mixing) for at least 4 months.

OAK AGEING

Among all white wines, those obtained from Chardonnay grapes suit the best for oak maturation. Our Chardonnay was aged sur lie in an oak barrel not less than 6 months. We used new 500-liter Romanian oak barrels to add vanilla notes, sophistication and a beautiful structure to the wine, but at the same time, to preserve the characteristics of the grape variety and terroir. The gentle tones of oak complement rather than overwhelm the wine, emphasizing its specificity and elegance.

WINE PROFILE

Bright, refreshing Chardonnay, opens up with aromas of citrus and almonds, which are replaced by tropical fruits and hints of vanilla. On the palate, a hint of minerality is accompanied by flavors of green apple, apricot and pineapple. The wine is intriguing with a rounded, generous, balanced taste with a smooth oily texture and refreshing acidity. A long, persistent aftertaste makes this wine an ideal combination for seafood pasta, white meat, noble crustaceans and various cheeses.

BETTER OF ALL USE

Our Chardonnay is recommended to be consumed fresh and young, at a temperature of 8-12 °C. Over time, more complex notes and elegant shades will develop in the wine, and the taste evolves towards a more complex and richer. We recommend this wine for storage in a wine collection, it will not cease to amaze with its evolution for at least 3 years.

2018 Barrel fermented Chardonnay *Limited Edition 2500*



TECHNICAL NOTES

Terroir:	Purcari
Vineyard:	100% Chardonnay
Alcohol:	13% by vol.
Fermentation:	100% barrel fermented
Aging:	85% new oak for 6 months
Production:	2 500 bottles