



RESERVA ESTATE COLLECTION CHARDONNAY 2013

VITICULTURE

Vineyard: The grapes for this wine come from two vineyards in the Colchagua Valley. The San Carlos Estate is located near Cunaco and the other in a town called Peor Es Nada, in the foothills of the Andes Mountains, which lends freshness, greater natural acidity, and minerality to the wine. These blocks average 22 years in age.

Soils: Cunaco presents alluvial, sandy-clay soil with very good drainage. It is extraordinarily porous and administers the delivery of water to the plant very well throughout the year. The soils in Peor Es Nada have deep, clay-loam soils with good drainage.

Climate: The 2012–2013 season began with a cold and relatively rainy spring, which delayed budbreak and the phenological stages of the grapes. It was a wet season, and grapes ripened later and more slowly than usual. The whites were harvested 2–3 weeks later than normal. Thanks to the good temperatures in March and April, the skins and seeds of the red varieties ripened well, while the sugar levels remained low and the natural acidity high, and harvest was 7–10 days later than normal. The wines obtained are very fresh and fruity with good color and natural acidity with approximately 1% less alcohol than usual.

Vineyard Management: Both vineyards are planted to a density of 3,333 plants per hectare, trellised to low vertical shoot position, and cane pruned. Shoots were tipped in spring and early summer. Leaves were not pulled at any time during the season in order to produce a fresher, more intense, and aromatic wine.

VINIFICATION

Variety: Chardonnay 96%, Viognier 4%.

Harvest: The grapes from the San Carlos Estate were machine harvested March 8–12. The grapes from Peor Es Nada were picked March 20–23. Machine harvesting was done at night to keep the temperatures low and prevent possible problems with oxidation. The vineyard is just 2 minutes from the cellar, and therefore the time from the vine to the press is very short, which favors quality in the final wine.

Vinification Techniques: The grapes were destemmed, crushed, and pressed without maceration. The must was then drained and decanted for 36–48 hours at 8°C prior to inoculation with different selected yeasts. Fermentation took place in stainless steel tanks at temperatures controlled to 16°–18°C. Once fermentation was complete the wine was left on its lees for 2 months with weekly stirring to improve its integration and volume.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.22

Total Acidity: 5.81 g/L

Residual Sugar: 3.1 g/L

Volatile Acidity: 0.35 g/L

TASTING NOTES

Clean, bright, and greenish-yellow in color. This wine expresses fresh fruity aromas that recall exotic fruits along with citrus and floral notes accompanied by a mineral edge. The palate shows good volume and is fresh, well balanced, and fruity with a long, harmonious, and lightly mineral finish