

GRAN RESERVA CHARDONNAY 2014



VITICULTURE

Vineyard: The grapes for this wine come from a vineyard in the Litueche sector in the extreme north of the Colchagua Valley, 18 kilometers from the Pacific Ocean. Its proximity to the sea lends a strong maritime influence that leads to long, slow ripening period that increases its great potential for quality.

Soil: This sector of gently rolling hills has diverse soil types. Some sectors are granitic and others are alluvial, they are generally deep with good drainage and rocks present throughout the entire profile.

Climate: The 2013–2014 season began with a very cold spring marked by intense, prolonged frosts that primarily affected the earliest varieties. This provoked a delay in budbreak and in the phenological stages of the grapes as well as a decrease in yields. The weather later shifted toward a hot, dry summer, which partially compensated the initial delay. The result was a short concentrated harvest. Unlike in a normal year, the summer nights were very cold, which helped maintain high acidity levels in the grapes until harvest. The wines obtained are fresh, express their place of origin, and present good concentration and varietal typicity with tremendous color.

Vineyard management: The vineyard density is 5,000 plants/hectare. The vines are trellised to low vertical shoot position and cane or double guyot pruned. Leaves were lightly pulled from the interior of the canopy to increase ventilation and keep the grapes healthy and to encourage more even ripening.

VINIFICATION

Variety: 100% Chardonnay

Harvest: The grapes were hand picked on March 20, 2014.

Vinification Techniques: 50% whole-cluster pressed and 50% destemmed. Alcoholic fermentation took place with native yeasts and lasted approximately 3 weeks at 16°–22°C. The new wine was left on its fine lees with weekly stirring for greater silkiness and volume.

Oak: 52% of the wine was fermented in used French oak barrels, where it aged for an additional 7 months. The remaining 48% was fermented and held in stainless steel tanks to lend freshness and fruitiness to the final blend.

LABORATORY ANALYSIS

Alcohol: 13.5 %

pH: 3.28

Total Acidity: 6.0 g/L

Residual Sugar: 1.5 g/L

Volatile Acidity: 0.30 g/L

TASTING NOTES

Light greenish-yellow in color. The nose is complex with aromas of green apple, citrus, and white flowers with a mineral note. The palate presents very good volume with excellent acidity and freshness as well as a subtle saline note that lends complexity and character of place.

AGING POTENTIAL

Drink now or cellar up to 5 years.