

## GRAN RESERVA CHARDONNAY 2015

### VITICULTURE

**Vineyard:** The grapes come from a vineyard in the Litueche sector near the coastal border of the northern extreme of the Colchagua Valley, 18 kilometers from the Pacific Ocean. The proximity of the sea provides a strong maritime influence that enables the grapes to ripen slowly and reach great quality potential.

**Soil:** The area's rolling hills provide a diversity of soil types with sectors that are granitic and others of alluvial origin. The soils are generally deep with good drainage and rocks throughout the profile.

**Climate:** The 2014–2015 season began with intense frosts that differed from the previous year in that they primarily affected the Andean zones rather than the intermediate depression (Central Valley). Although budbreak began 1–2 weeks earlier this year, the later shoot growth was slower due to low temperatures toward the end of November. The weather turned warm later in the season, with high temperatures during the day and nights that were quite cool. This led us to harvest both the red and white grapes earlier in search of freshness and fruitiness. The white wines are more complex than intense on the nose and have fresh palates and great volume.

### VINEYARD MANAGEMENT:

Both vineyards have a plantation density of 5,000 plants/hectare and are trained to low vertical shoot position and cane or double guyot pruned. Shoot tips were trimmed in spring and early summer. Leaves were only pulled from the interior of the canopy to increase ventilation and keep the grapes healthy and encourage more even ripening.

### VINIFICATION:

**Variety:** 100% Chardonnay

**Harvest:** The grapes were hand picked March 15–18, 2015.

**Vinification techniques:** 60% of the grapes were whole cluster pressed, and the remainder were destemmed. Alcoholic fermentation took approximately 3 weeks at 16°–22°C. The wine was then held on its fine lees with weekly stirring to obtain greater silkiness and body.

**Oak:** 42% of the blend was fermented in previously used French oak barrels and then aged in the same barrels for 7 months. The remaining 58% was fermented and held in stainless steel tanks to lend greater freshness and fruit to the final blend.

### LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.24

Total Acidity: 6.27 g/L

Residual Sugar: 1.99 g/L

Volatile Acidity: 0.27 g/L

### TASTING NOTES

Presents a light greenish-yellow color. The nose is fresh and fruity with complex aromas that recall ripe white fruits, citrus notes, and salinity due to its proximity to the sea. The palate offers rich structure marked by a fresh acidic backbone that provides freshness and a subtle touch of saline on the finish that lends it complexity and a sense of place.

### AGING POTENTIAL

Drink now or age up to 5 years.



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