

GRAN RESERVA CHARDONNAY 2016

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 2015–2016 season began with a dry winter followed by a cold spring with temperatures that were lower than normal. The spring rain was late—primarily in September through November—due to the El Niño phenomenon, which delayed the onset of the phenological stages through harvest. The late rain plus high humidity affected fruit set and ultimately resulted in reduced yields. The summer was hot with a couple of heat waves, but autumn was very cold and damp, which slowed ripening in the different varieties and therefore delayed the harvest. The white wines obtained are aromatic, complex, and very fresh with good volume on the palate.

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 16–20, 2016.

Vinification techniques: 100% of the grapes were whole cluster pressed. Alcoholic fermentation took place with native yeasts and lasted approximately 2 weeks at 16°–22°C. The wine was then held on its fine lees with weekly stirring to obtain greater silkiness and body.

Oak: 39% of the blend was fermented in previously used French oak barrels and then aged in the same barrels for 8 months. The remaining 61% was fermented and held in stainless steel tanks to lend greater freshness and fruit to the final blend.

LABORATORY ANALYSIS

Alcohol: 13.0% vol.

pH: 3.33

Total Acidity: 6.03 g/L

Residual Sugar: 1.5 g/L

Volatile Acidity: 0.32 g/L

TASTING NOTES

Yellow in color with a touch of green and gold in color. Intense fruity aromas recall pineapple and banana. Very fresh palate due to the vineyard's proximity to the sea. Great texture and a long finish. Ideal with fish and shellfish, such as grilled shrimp, as well as cheeses such as Camembert. Serve at 10°C.



FAMILY OWNED SINCE 1935