



RESERVA ESTATE COLLECTION CHARDONNAY 2018

VITICULTURE

Vineyard: The grapes are from a vineyard in the Litueche zone, near the coast at the northern edge of the Colchagua Valley, 18 kilometers from the Pacific Ocean. That proximity to the ocean lends a strong maritime influence that allows the grapes to ripen slowly and very gradually, offering great potential for quality.

Soil: The vineyard's rolling hills feature a variety of soil types, including some granitic and some alluvial sectors. The soils are generally deep and well-drained, with rocks present throughout the profile.

Climate: The 2017 – 2018 season began with a cold, rainy spring, which allowed irrigation to be postponed until November. Cool temperatures lasted until mid-November, delaying budbreak and flowering by several weeks. The shoots emerged very evenly, however, which helped the following phenological stages of the grapes. The season was more humid, which led to slower and later ripening of the grapes. The whites were harvested one to two weeks later than normal, on average. The red grapes experienced moderate temperatures without the extremes of the previous vintage. The average maximum temperature in January was 28°C, and thanks to favorable temperatures in March and April the skins and seeds ripened well, sugar levels were normal and natural acidity was higher. The grapes were harvested 7 to 10 days later than normal, on average. These conditions yielded wines that are very fresh and fruity, with good color and natural acidity.

Vineyard Management: The vineyard is planted to a density of 5,000 vines/hectare, trained to low vertical shoot position and cane pruned. Shoot tips are trimmed in spring and early summer. Light leaf pulling was performed inside the canopy only to increase ventilation in order to keep the grapes healthy and promote even ripening.

VINIFICATION

Varieties: Chardonnay 100%.

Harvest: The grapes were harvested in the second and third weeks of March.

Vinification techniques: 100% Direct pressed. Alcoholic fermentation took place with both native and selected yeasts and lasted approximately 2 weeks at temperatures ranging from 16-22°C. The wine remained on the lees, with weekly battonage to yield a silkier, more voluptuous wine.

Oak: 46% of the wine was fermented in French oak barrels and then aged in the same barrels for 8 months. The remaining 54% was fermented and aged in stainless steel tanks and cement eggs to add freshness and fruitiness to the final blend.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.47

Total Acidity: 3.69 g/l

Residual Sugar: 2.58 g/l

Volatile Acidity: 0.28 g/l

TASTING NOTES

This bright yellow-colored wine has a very fresh and fruity nose, with standout green apple, peach, and melon aromas coupled with touches of white flowers. The palate is fresh, balanced and enveloping, leading to a lingering, slightly mineral finish.

FAMILY OWNED SINCE 1935