

Gran Reserva 2010 – Chardonnay

VITICULTURE

Vineyard: Grapes from plots in the Casablanca Valley that average 18 years.
Soil: Of alluvial origin with a clay-loam texture, good drainage, and moderate fertility.
Climate: Average annual precipitation of 450 mm (17.7 in) concentrated in the winter. The summer is dry with warm days and cold nights.
The temperatures are mild and moderated by morning fog and sea breezes from the Pacific Ocean.

Vineyard Management: The vineyard has a density of 3,500 plants per hectare. Vines are vertically positioned and cane or double guyot pruned. Debudding in the spring and early summer, manual leaf plucking on the morning sun side in early March to increase solar exposure to the grapes to obtain greater creaminess in the wine.

VINIFICATION

Variety: Chardonnay 100%.
Harvest: The grapes were hand picked April 19–22, 2010.

Vinification Techniques: Direct press. Alcoholic fermentation with 3 different types of yeasts to increase complexity in the final blend. Fermentation lasted approximately 3 weeks with temperatures of 16°–20°C (61°–68°F). The wine was then maintained on its fine lees with weekly stirring for greater silkiness and mouthfeel. 90% of the blend was fermented in French oak barrels (10% new, 90% second and third use), and the wine was oak aged for 5–6 months. The remaining 10% was fermented and held in stainless steel tanks to lend freshness and fruit characteristics to the final blend. 8% of the wine underwent malolactic fermentation for additional depth, volume, and complexity.

LABORATORY ANALYSIS

Alcohol: 14.3 %vol.
pH: 3.31
Total Acidity: 6.19 g/L
Residual Sugar: 3.6 g/L
Volatile Acidity: 0.47 g/L

TASTING NOTES

Greenish-yellow in color. The nose shows an intense and complex combination of aromas of white and exotic fruits, floral notes, hazelnut, and toffee. The creamy palate is well balanced, fresh, and fruity, with subtle toasted notes that lend complexity that draws out to an intense, elegant, and persistent finish.

AGING POTENTIAL: Drink now or cellar up to 4 years.



FAMILY OWNED SINCE 1935