

## ESTATE COLLECTION RESERVA CHARDONNAY 2011

### VITICULTURE

**Vineyard:** The grapes for this wine come from 2 vineyards located in the Colchagua Valley. The first is located in the San Carlos Estate near Cunaco, and the second is in the Peor es Nada area, east of Chimbarongo towards the Andes Mountains. The blocks of this vineyard are 20 years old on average.

**Soil:** Alluvial, extraordinarily porous sandy-clay soil with good drainage and effective management of water delivery to the vines throughout the year.

**Climate:** Approximately 460 mm of precipitation fell in the 2010–2011 season, mainly during the winter months, except for one rainfall in spring during flowering that significantly reduced yields. The summer is dry, with warm days and cold nights. Temperature peaks were lower than usual in December and January, which led to a lively, aromatically intense wine with good natural acidity.

**Vineyard management:** Both vineyards are planted to a density of 3,300 vines per hectare and trained to a low vertical shoot position. The former is double-Goyot or cane-pruned and the latter is spur-pruned. Extra shoots are removed in the spring and early summer. In mid-February, some leaves were pulled from inside the canopy as well as from the eastern-facing side to achieve good fruit exposure and ventilation to enhance the creaminess of the finished wine.

### VINIFICATION

**Variety:** 96% Chardonnay, 4% Viognier

**Harvesting:** The grapes from the San Carlos Estate were machine harvested from March 15th to 18th. The fruit was picked at night to maintain the low temperatures and prevent oxidation. The grapes from Peor es Nada were hand-picked from April 6th to 9th.

**Vinification:** 50% of the grapes underwent reductive vinification, keeping the must protected from the air at all times. The grapes were destemmed and crushed into a maceration tank for a pre-fermentation cold soak at 8°C (46°F) for 8 hours to extract aromas and flavors from the skins. This percentage contributes fresh and fruity qualities to the wine. The remaining 50% underwent oxidative vinification in which the grapes were pressed whole-cluster without protection from oxygen, which allowed the phenols to oxidize to prevent bitter or overly dry flavors in the finished wine. The wine was fermented at 16°–17°C (61°–63°F) with selected yeasts. One fermentation was complete, the lees were stirred in the tank once per week for 2 months to enhance volume and creaminess on the palate.

The wine was not aged in wood.

### LABORATORY ANALYSIS

Alcohol: 14.1% vol

pH: 3.23

Total Acidity: 5.4 g/l

Residual Sugar: 2.9 g/l

Volatile Acidity: 0.38 g/l

### TASTING NOTES

Greenish-yellow color with pure, crisp aromas. Its marked minerality and notes of melon, ripe banana, and just-picked apples are accompanied by subtle notes of sweet flowers and honey. The lively palate offers good volume and very good harmony and balance that leads to a subtle mineral finish.

### CELLARING POTENTIAL

Enjoy immediately.

### OUR SOMMELIER RECOMMENDS

Enjoy this wine with seared tuna with honey-glazed vegetables with cumin. It is also delicious paired with gnocchi with smoked salmon sauce, or with mild cheeses. Best served at: 12°–13°C (54°–55°F)



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