

CHARDONNAY GRAN RESERVA 2011

VITICULTURE

Vineyard: In the Casablanca Valley with an average age of 19 years.

Soils: Of alluvial origin, with clay-loam texture, good drainage, and moderate fertility.

Climate: Average annual precipitation is 450 mm (17.7 in), concentrated in the winter months. Summers are dry with hot days and cold nights. Temperatures are moderate, with morning fog and sea breezes from the Pacific Ocean.

Vineyard Management: Plantation density is 3,500 plants per hectare. Vines are trellised to low vertical shoot position and cane or double guyot pruned. Vines are tipped in spring and early summer, and leaves are manually pulled on the sun side in early March to increase the exposure to the grapes to achieve better creaminess in the wine.

VINIFICATION

Variety: Chardonnay 100%

Harvest: The grapes were hand picked between April 16 and 25, 2011.

Vinification Techniques: Direct press. Alcoholic fermentation took place with three different types of selected yeasts to increase the complexity of the final blend. Fermentation lasted approximately 3 weeks with temperatures of 16°–20°C (61°–68°F). The new wine was left on its fine lees and stirred weekly for greater silkiness and mouthfeel. 75% of the blend was fermented in French oak barrels (10% new and 90% second and third use), where it remained for 7 months of aging. The remaining 25% was fermented and aged in stainless steel tanks to lend freshness and fruitiness to the final blend. 6% of the wine underwent malolactic fermentation for a bit more volume, mouthfeel, and complexity.

LABORATORY ANALYSIS

Alcohol: 14.8% vol.

pH: 3.28

Total Acidity: 5.66 g/L

Residual Sugar: 3 g/L

Volatile Acidity: 0.43 g/L

TASTING NOTES

Clean and bright yellowish-green in color. The nose offers up aromas of exotic, white, and citrus fruits, along with notes of toasted hazelnuts and vanilla. The fruity, creamy, well-balanced palate presents tremendous body and good acidity. The fruit continues to predominate, along with subtle mineral notes that enhance complexity. The finish is intense, elegant, and persistent.

AGING POTENTIAL:

Drink now or hold up to 4 years.



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