



## RESERVA ESTATE COLLECTION CHARDONNAY 2014

### VITICULTURE

**Vineyard:** The grapes for this wine come from two vineyards in the Colchagua Valley. The first is the Fundo San Carlos, near Cunaco. The second vineyard is located in the Peor Es Nada zone in the foothills of the Andes Mountains, an area that lends freshness, greater natural acidity, and minerality to the wine. These blocks average 23 years in age.

**Soil:** Cunaco presents sandy-clay alluvial soil that is extraordinarily porous with very good drainage and has a very good ability to administer the delivery of water to the plant throughout the year. Peor es Nada has deep clay loam soils with good drainage.

**Climate:** The 2013–2014 season began with a very cold spring marked by intense and prolonged frosts that primarily affected early varieties. This resulted in a delay in budbreak and other phenological stages of the grapes as well as a reduction in yields. The weather later turned milder, and the summer was hot and dry, which partially mitigated the initial delay, ending with a short and concentrated harvest. In contrast to a normal year, the summer had very cool nights, which allowed the grapes to retain high levels of acidity through harvest. The wines obtained have good concentration and great color; they are fresh with good typicity and are expressive of their place of origin.

**Vineyard Management:** The vineyard is planted to a density of 3,333 plants/hectare (in both vineyards, and the vines are trellised to low vertical position and cane pruned. Shoots are tipped in spring and early summer. Leaves are not pulled in order to maintain the bunches covered by leaves during the entire ripening period in order to obtain a fresher wine that is more intense and aromatic.

### VINIFICATION

**Variety:** Chardonnay 92%, Viognier 8%.

**Harvest:** The grapes from the San Carlos vineyard were machine harvested March 2–7. The grapes from Peor es Nada were picked March 12–16. The harvest took place at night to keep the temperatures low and prevent problems with oxidation. The vineyard is just two minutes from the cellar, so the time between harvest and destemming is very short, which benefits the quality of the final wine.

**Vinification Techniques:** The grapes were destemmed and crushed into the press and pressed without prior maceration. The juice is then drained and decanted for 36–48 hours at 10°C, and fermentation takes place in stainless steel tanks at temperatures controlled to 16°–18°C with native and selected yeasts. Upon completion of the fermentation the wine remained on its lees for two months with weekly stirring to improve its integration and volume.

### LABORATORY ANALYSIS

Alcohol: 14 %

pH: 3.42

Total Acidity: 5.51 g/L

Residual sugar: 3.0 g/L

Volatile Acidity: 0.29 g/L

### TASTING NOTES

Clean, bright, and greenish-yellow in color. The nose is fruity and fresh with notes of apple, melon, exotic fruits, and subtle citrus notes. The palate has good volume and is well balanced, fresh, and fruity with a pleasing mineral finish.