



## RESERVA ESTATE COLLECTION CHARDONNAY 2017

### VITICULTURE

**Vineyard:** From different vineyards in the Colchagua Valley. Approximately 50% of the grapes come from the Fundo San Carlos estate near Cunaco. The remaining 50% are from two vineyards in the foothills of the Andes Mountains.

**Soil:** Cunaco has alluvial, sandy-clay, and extraordinarily porous soils with good drainage and very good ability to administer the delivery of water to the plants throughout the year. The soils in the vineyards near the Andes primarily have a deep clay-loam texture and good drainage.

**Climate:** The 2016–2017 season began with a winter that was normal in terms of temperatures and rainfall. Temperatures began to rise in late winter and were higher than usual in early spring, which resulted in budbreak taking place 2 weeks early, although very evenly. The temperatures remained high throughout the spring and into early summer, resulting in ideal conditions for optimal and even flowering, fruit set, and veraison. Summer was hot, and therefore the harvest was 2–3 weeks earlier than usual. The grapes were small and concentrated, and yields were 10–15% lower than usual. This year's white wines are aromatic, fruity, expressive, and concentrated, with good volume and complexity on the palate.

**Vineyard Management:** Both vineyards have a plantation density of 3,333 plants/hectare and are trained to low vertical shoot position and cane pruned. Shoot tips are trimmed in the spring and early summer. Unlike with other varieties, leaves were not pulled from around the bunches in order to protect them from the sun and obtain a fresher, more intense, and more aromatic wine.

### VINIFICATION

**Varieties:** Chardonnay 94%, Viognier 6%.

**Harvest:** The grapes at the San Carlos Vineyard were picked during the third week of February and those from the Andean foothills were picked during the second week of March.

**Vinification techniques:** The grapes were destemmed and crushed and pressed without maceration. The juice was drained from the press and decanted for 36–48 hours at 10°C. Fermentation took place in stainless steel tanks at temperatures controlled to 16°–20°C using native and selected yeasts. Upon completion of fermentation, the wine remained on its lees for two months with weekly battonage (lees stirring) for better integration and to improve volume. The wine was lightly filtered before bottling.

### LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.36

Total Acidity: 5.81 g/L

Residual Sugar: 2.2 g/L

Volatile Acidity: 0.26 g/L

### TASTING NOTES

Brilliant and light yellow in color. The nose is fresh, fruity, and expressive, with aromas that recall melons, yellow plums, mandarin oranges, and apricots. The palate is very juicy, intense, and well balanced, with a smooth texture and a pleasing finish.