

GRAN RESERVA CHARDONNAY 2018

VITICULTURE

Vineyard: The grapes for this wine come from a vineyard in the Litueche sector near the coastal border of the northern extreme of the Colchagua Valley, 18 kilometers from the Pacific Ocean. The proximity of the sea provides a strong maritime influence that enables the grapes to ripen slowly and reach great quality potential.

Soil: The area's rolling hills provide a diversity of soil types with sectors that are granitic and others of alluvial origin. The soils are generally deep with good drainage and rocks throughout the profile.

Climate: The 2017–2018 season began with a cold and rainy spring, which allowed us to delay irrigation until November. The cool temperatures through mid-November delayed the onset of budbreak and flowering by a few weeks. Budbreak was very even, which helped the phenological stages of the grapes. It was a rather damp season, which resulted in slower and later ripening. The whites were harvested an average of 1–2 weeks later than in a normal year. The wines obtained are very fresh and fruity with good color and natural acidity.

Vineyard Management: Both vineyards have a plantation density of 5,000 plants/hectare and are trained to low vertical shoot position and cane or double guyot pruned. Shoot tips were trimmed in spring and early summer. Leaves were only pulled from the interior of the canopy to increase ventilation and keep the grapes healthy and encourage more even ripening.

VINIFICATION:

Variety: 100% Chardonnay

Harvest: The grapes were hand picked March 16–23, 2018.

Vinification techniques: 100% of the grapes were whole cluster pressed. Alcoholic fermentation took place with native and selected yeasts and lasted approximately 2 weeks at 16°–21°C, and 35% of the blend was fermented in French oak barrels.

The wine was then held on its lees, which were stirred every 2 weeks for 6 months to obtain greater silkiness and body.

Oak: 35% of the blend was fermented in previously used French oak barrels and then aged in the same barrels for 6 months. The remaining 65% was fermented and held in stainless steel tanks and cement eggs to lend greater freshness and fruit to the final blend.

LABORATORY ANALYSIS

Alcohol: 14%

pH: 3.24

Total Acidity: 6.42 g/L

Residual Sugar: 1.25 g/L

Volatile Acidity: 0.25 g/L

TASTING NOTES

Greenish-yellow in color. The nose is complex, with aromas of exotic fruits, white peach, pineapple, citrus, and white flowers accompanied by subtle mineral notes. The refreshing palate offers tremendous volume, excellent acidity, and a freshness that leads to a long and pleasing finish.



FAMILY OWNED SINCE 1935