



GRAN RESERVA CHARDONNAY 2019

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 2018–2019 season began with a deficit of rainfall at the end of the winter. The spring was cold, with precipitation in September and October, which enabled us to postpone the first irrigations by 1 or 2 months. This also delayed the phenological stages by approximately 1 week. The summer had maximum temperatures of 28°C until the last week of January, when a number of heat waves raised the maximum temperatures to 36–38°C, which resulted in uneven veraison in the later varieties. This also generated a blockage that delayed ripening in the same varieties. Veraison in the earlier varieties was very uniform, and the heat generated earlier ripening. Autumn was very mild with lower maximum temperatures, and this allowed us to wait patiently for a softening of the tannins, which at one point were rather dry due to the heat. In general, this is a vintage with very good quality with red wines with great color, more elegance, and finer tannins, and white wines with a riper character and more volume on the palate.

Vineyard Management: : The vineyard has a plantation density of 5,000 plants/hectare and they 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, keep the grapes healthy, and encourage more even ripening.

VINIFICATION:

Variety: 100% Chardonnay

Harvest: The grapes were picked between March 18–March 22, 2019.

Vinification techniques: 100% of the grapes were whole cluster pressed. Alcoholic fermentation took place with selected yeasts and lasted approximately 2 weeks at 16–21°C, with 40% of the blend fermenting in French oak barrels. The wine then remained on the lees, which were stirred every 2 weeks for 6 months to obtain greater silkiness and body.

Oak: 40% of the blend was fermented in previously used French oak barrels and then aged in the same barrels for 6 months. The remaining 60% was fermented and held in stainless steel tanks.

LABORATORY ANALYSIS

Alcohol: 14%

pH: 3.3

Total Acidity: 7,1 g/L

Residual Sugar: 1 g/L

Volatile Acidity: 0.34 g/L

TASTING NOTES

Bright yellow in color with glints of green. On the nose the wine is intense and complex, with fruit aromas of peach, banana, and pineapple, with citrus nuances and subtle floral notes. On the palate the wine is fruity, creamy, balanced, with rich acidity that lends the wine depth and a long finish.