



RESERVA ESTATE COLLECTION CHARDONNAY 2019

VITICULTURE

Vineyard: Made with grapes from distinct vineyards in the Colchagua Valley, with a large percentage coming from the San Carlos estate, located near the town of Cunaco. The rest comes from vineyards located in the piedmont of the Andes Mountain Range.

Soil: Cunaco has alluvial soil, with clay-sand texture and very good drainage, extraordinarily porous and with a good capacity for managing the water distribution to the plant throughout the year. The soils close to the Andes are principally deep loamy clay in texture with very good drainage.

Climate: The 2018–2019 season began with a rain deficit finishing the winter. Spring was cool with precipitations in the months of September and October, which allowed us to delay irrigation by 1 or 2 months. Because of this, the phenologic stages were delayed by about 1 week. The summer saw high temperatures of 28°C through the last week of January, when various heat waves began that elevated the highs to 36° or 38°C, generating an unevenness in the veraison, especially in the later varieties. Additionally, this generated a block that hindered the ripening of these later varieties. In the case of the earlier varieties, veraison occurred uniformly, and the heat generated an advance of the ripening. Fall was rather benign, with high temperatures a bit lower, allowing us to calmly wait for the tannins to smooth out, because they'd been showing rather drying due to the effect of the heat. In general the year is showing very good quality white wines with a riper character and better volume on the palate.

Vineyard Management: The San Carlos estate is planted to a density of 5,555 vines/hectare, trained to low vertical shoot position and cane pruned. Shoot tips are trimmed in spring and early summer. The leaves were not stripped from the vines, leaving the bunches covered during the ripening process, in order to obtain a fresher, more intense, and more aromatic wine.

VINIFICATION

Varieties: Chardonnay 93%, 7% Viognier

Harvest: The grapes were harvested in the first days of March.

Vinification techniques: The grapes were destemmed and crushed without maceration. Later, the juice was filtered and decanted for 36–48 hours at 10°C. The juice fermented in stainless steel tanks at a controlled temperature between 16–20°C with both native and selected yeasts.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.31

Total Acidity: 5,87 g/l

Residual Sugar: 3,22 g/l

Volatile Acidity: 0.33 g/l

TASTING NOTES

Pale yellow in color, clean and bright. The nose is expressive with fruit notes like melon, exotic fruit, and subtle citrus notes. On the palate the wine is very fresh, fruit-forward, intense, subtly mineral, with a long finish.