



## GRAN RESERVA CHARDONNAY 2020

**Variety:** Chardonnay 100%

**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 2019–2020 season began with a precipitation deficit from the end of winter. This water deficit continued through spring, beginning a drought period that forced us to irrigate the vineyards earlier than in previous years. Summer saw high temperatures that accelerated the ripening of the grapes, while producing an environment that maintained the health of the fruit. Autumn was rather benign, with average high temperatures lower than normal, allowing us to wait calmly for the phenolic compounds to smooth out. Due to the higher-than-normal seasonal temperatures, harvest was pushed forward by a week, in order to retain the freshness and optimal ripeness of the grapes. In general, this year is showing very good quality for our white wines, with a riper character that still maintains a very good level of acidity, generating great balance

**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.

**Harvest:** The grapes were picked the last week of February, 2020.

**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, with 37% of the blend fermenting in French oak barrels. The wine then remained on the lees, which were stirred every 2 weeks for 4 months to obtain greater silkiness and body.

**Oak:** 37% of the blend was fermented in previously used French oak barrels and then aged in the same barrels for 9 months. The remaining 63% was fermented and held in stainless steel tanks.

### LABORATORY ANALYSIS

Alcohol: 13,5 %

pH: 3.29

Total Acidity: 6,42 g/L

Residual Sugar: 1 g/L

Volatile Acidity: 0.28 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 exotic fruits, white flowers and saltiness. On the palate the wine is fresh, vibrant, fruity, creamy, with great balanced and nice texture.

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