



RESERVA ESTATE COLLECTION CHARDONNAY 2020

VITICULTURE

Vineyard: The grapes come from vineyards located in the Colchagua Valley. The first is from the Fundo San Carlos property near Cunaco, and the other part from a coastal sector of Colchagua, near Litueche.

Soil: Cunaco presents alluvial soils with a sandy-clay texture. The soil is deep, extraordinarily porous, and able to administer water to the plant very well throughout the year. Litueche has granitic soils with sections of alluvial soils, with good depth and drainage, and rocks present in the entire 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. Spring also had isolated incidents of frost in a few sectors of Colchagua, affecting the yields in some of the vineyards that helped with the quality of the grapes for particular varieties. 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 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. The Litueche vineyard is planted to a density of 5,000 plants/hectare, trained to low vertical shoot position and cane or double guyot pruned. Shoot tips are trimmed in spring and early summer. Some leaves are removed from the interior of the canopy to improve ventilation and maintain healthy grapes, while also favoring a more even ripening.

VINIFICATION

Variety: Chardonnay 93%, 7% Viognier.

Harvest: The grapes were harvested between February 20–March 12.

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: 14%

pH: 3.41

Total Acidity: 3.9 g/L

Residual Sugar: 2.7 g/L

Volatile Acidity: 0.35 g/L

TASTING NOTES

The wine presents a pale yellow color with glints of green, and is clean and bright. The expressive nose reveals notes of citrus fruit, melon, and white flowers. On the palate the wine is very fresh, fruity, and intense, with a long finish.



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