



GRAN RESERVA CHARDONNAY 2021

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 2020–2021 season began with one of the rainiest winters of the last few years, where the amount of precipitation reached 600mm during the winter months and into early spring, allowing us to postpone irrigation for 2 months on average. Thanks to this, the vineyards began their phenological cycle with a good level of moisture in the soil, avoiding the risk of stress in the plants. Winter had moderate temperatures, a trend that continued through mid-spring, causing a delay in budbreak. Summer had an important precipitation event at the end of January, which brought about lower temperatures during the weeks following the rain, once again delaying the ripening of the grapes. Finally in March and April we saw perfect weather conditions for the end of the ripening period, allowing us to obtain wines with great natural acidity, good concentration, and silky tannins.

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: Chardonnay 100%.

Harvest: The grapes were harvested during the last week of March 2021.

Winemaking techniques: 100% direct pressing. Alcoholic fermentation took place with selected yeasts and lasted for 2 weeks at temperatures between 16 and 21°C, with 40% of the blend fermenting in French oak barrels. The wine remained on its lees, with batonnage occurring every 2 weeks for 6 months, with the goal of obtaining greater silkiness and body.

Aging: 50% of the wine fermented in used French oak barrels, where the wine then aged for 9 months. The remaining 50% fermented and remain in stainless steel tanks.

LABORATORY ANALYSIS

Alcohol: 14,0 %

pH: 3.16

Total Acidity: 7,32 g/L

Residual Sugar: 1.7 g/L

Volatile Acidity: 0.40 g/L.

TASTING NOTES

With a bright yellow color, the wine's nose shows intense aromatic layers, with notes of flowers and white fruit, together with a hint of minerality that dominates the finish. On the palate the wine is tense and vibrant, with a balanced mid-palate with nice creaminess that leads to a long finish with excellent freshness and a marked saline sensation.

FAMILY OWNED SINCE 1935

www.viومانент.cl



DOWNLOAD
TASTING VIDEO