



## RESERVA ESTATE COLLECTION CHARDONNAY 2021

### 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 2020 - 2021 season began with one of the rainiest winters in recent years, where the record of fallen water reached 600mm during the winter months and early spring, which allowed us to delay irrigation for 2 months on average. Due to this, the vineyards began the phenological cycle with a good level of humidity in the soil, avoiding risks of stress. The winter temperature was mild, being like this until mid-spring, causing a delay in budding. The summer had an important rain towards the end of January, causing a decrease in summer temperatures during this weeks, generating a delay in the maturity of the grapes. Finally, the months of March and April presented perfect climatic conditions for the maturity of the berries, which allowed us to obtain wines of great natural acidity, good concentration and silky tannins.

**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 March 7th and 29th

**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%

pH: 3.41

Total Acidity: 4,02 g/L

Residual Sugar: 1,46 g/L

Volatile Acidity: 0.36 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 and tropical notes, where pineapple highlight. On the palate the wine is very fresh, fruity, and intense, with a long finish

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