



GRAN RESERVA CHARDONNAY 2022

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 2021–2022 season began with a dry winter, with moderate precipitation at the beginning, that increased throughout the season, reaching levels of water collected to about 150mm by the beginning of spring, which required us to move our first irrigations forward by 3 weeks, when compared to the previous year. The rainwater, together with the first irrigations of the season, allowed the vines to begin their phenological cycle with good levels of moisture in the soil, and therefore avoid any stress in the plants. Temperatures at the beginning of winter were mild, with this trend continuing through to spring, so budbreak was slightly later than normal. Summer began with high temperatures and heat waves during the first week that reached 35°C, which would have indicated an earlier harvest, however, this trend reversed during January, where high temperatures rarely reached 30°C, generating a slight delay in the ripening of the grapes. Finally, the months of March and April saw favorable conditions to finish our grapes' ripening process. The season produced fresh wines with great natural acidity, very good volume, and 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 between March 21st – 29th, 2022

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: 50% of the blend was fermented in previously used French oak barrels and then aged in the same barrels for 9 months. The remaining 50% was fermented and held in stainless steel tanks.

LABORATORY ANALYSIS

Alcohol: 14 %

pH: 3.2

TASTING NOTES

Bright yellow in color. On the nose there are different and intense aromatic layers with white flowers and fresh saltiness. On the palate, the wine is fresh, vibrant with a creamy balance middle mouthfeel, giving the way to a long finish with great freshness and salinity.

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