



## RESERVA ESTATE COLLECTION CHARDONNAY 2022

### VITICULTURE

**Vineyard:** From multiple vineyards throughout the Colchagua Valley, a large part comes from our San Carlos estate, located near the town of Cunaco, while another part comes from a more coastal area in Colchagua, near to the town of Litueche.

**Soil:** Cunaco has alluvial soils with a sandy-clay texture, very good drainage, extraordinary porosity, and a very good ability to administer the water to the plant throughout the year. The soils of the vineyard closer to the Colchagua coast are principally granite with sectors with alluvial soils, deep in general, with good drainage and rocks present 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 at our San Carlos estate is planted to a density of 5,555 plants/hectare, with low vertical shoot positioning and spur pruned. Shoots are removed in spring and early summer. Leaves are not removed, in order to maintain coverage for the bunches throughout the ripening period, with the objective of producing fresher wines that are more intense and aromatic. The vineyard near Litueche is planted to a density of 5,000 plants/hectare, with low vertical shoot positioning and spur or double guyot pruned. Shoots are removed in spring and early summer. Some leaves are removed just in the interior of the canopy in order to increase ventilation in order to keep the grapes healthy, while also achieving more even ripening.

### VINIFICATION

**Variety:** Chardonnay 95%, 5% Viognier.

**Harvest:** The grapes were harvested from March 3–8, 2022.

**Winemaking techniques:** The grapes were destemmed and crushed without maceration. The juice was drained and decanted for 36–48 hours at 10°C. Alcoholic fermentation took place in stainless steel tanks at temperatures between 16–20°C with native and selected yeasts.

### LABORATORY ANALYSIS

Alcohol: 14.0%

pH: 3.41

Total Acidity: 4.04 g/L

Residual Sugar: 1.57 g/L

Volatile Acidity: 0.32 g/L

### TASTING NOTES

With a yellow-green color, clean and bright. The expressive nose shows notes of citrus and tropical fruit including grapefruit and pineapple. The palate is fresh and fruit-forward, with good volume and a long finish.



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