

# GRAN RESERVA

## CHARDONNAY / 2025



**VARIETY:** 100% Chardonnay.

**LABORATORY ANALYSIS:**

Alcohol: 13,5% vol. | pH: 3,29 | Total Acidity: 5,8 g/L | Residual Sugar: 1,5 g/L  
Volatile Acidity: 0,3 g/L

**VINEYARD:** The grapes come from a vineyard located in the Litueche area, on the coastal edge of the northern end of the Colchagua Valley, 18 kilometers from the Pacific Ocean. Thanks to its proximity to the sea, there is a strong maritime influence that allows for a long and slow ripening process, resulting in great quality potential.

**SOIL:** The area features gentle rolling hills and a diversity of soil types, including granitic soils and others of alluvial origin. In general, the soils are deep, well-drained, and contain rocks throughout the profile.

**CLIMATE:** The 2025 vintage presented itself as a warm harvest with notable contrasts. It began with a relatively rainy winter, with precipitation close to 600 mm, ensuring a good water supply at the start of the season. Budbreak was even and slightly earlier due to a warmer-than-normal spring. During the summer there were a couple of heat waves, which accelerated ripening and at the same time reduced yields by around 15%, mainly due to smaller clusters and lower berry weight caused by the heat. The resulting wines show good aromatic intensity, balance, concentration, and round tannins.

**VINEYARD MANAGEMENT:** The plantation has a density of 5,000 plants per hectare, trained on a low trellis system with double Guyot pruning. Shoot trimming was carried out during spring and early summer. Light leaf removal was performed only inside the canopy to improve ventilation, helping keep the grapes healthy and promoting more even ripening.

**HARVEST:** The grapes were harvested between March 11 and March 17, 2025.

**WINEMAKING TECHNIQUES:** 100% direct pressing. Alcoholic fermentation was carried out with selected yeasts. Fermentation lasted approximately two weeks at temperatures between 16 and 21°C. Around 40% of the blend was fermented in French oak barrels. Afterwards, the wine remained on its lees and bâtonnage was performed every two weeks for six months to enhance silkiness and texture.

**AGING:** 39% of the blend was fermented in used French oak barrels, where the wine was later aged for 10 months. The remaining 61% was fermented and kept in stainless steel tanks.

**TASTING NOTES:** Bright yellow in color. On the nose, intense aromatic layers are perceived, with notes of white fruits followed by a fresh mineral note. On the palate it is a tense and vibrant wine, with a balanced mid-palate and pleasant creaminess, leading to a long, saline finish.