

## GRAN RESERVA CHARDONNAY 2023

### VITICULTURE

**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 2022–2023 season began with a winter with moderate levels of precipitation that gradually increased throughout the season, reaching a total of 380mm of accumulated rainfall by early spring. These rains were important to fill the reservoirs in our vineyards, and to allow us to delay the first irrigations, when compared to the previous season's. The precipitation levels, together with the first irrigations of the season, allowed the vineyards to begin their phenological cycle with a good level of moisture in the soil and thereby avoid any stress in the plants. Temperatures in early winter were moderate, and this trend continued through spring, which meant a later budbreak when compared to previous seasons. Summer saw lower-than-average temperatures early on, however this pattern began to change in mid-January, when heat waves brought maximum temperatures up to 35°C. These waves would continue throughout the season, setting us up for a possible early harvest. Finally, in the months of March and April we saw high temperatures again, pushing forward the ripening of the grapes even in our late-ripening varieties. All of these conditions combined to give us wines with great natural acidity, and very good concentration 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.

### VINIFICATION

**Varietal:** Chardonnay 100%.

**Harvest:** The grapes were picked between March 11st – 17th, 2023

**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 40% of the blend fermenting in French oak barrels. The wine then remained on the lees, which were stirred every 2 weeks for 6 months to obtain greater silkiness and body.

**Oak:** 39% of the blend was fermented in previously used French oak barrels and then aged in the same barrels for 10 months. The remaining 61% was fermented and held in stainless steel tanks.

### LABORATORY ANALYSIS

Alcohol: 13.5 %

pH: 3.25

Total Acidity: 5.88 g/L

Residual Sugar: 1.9 g/L

Volatile Acidity: 0.20 g/L

### 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.



FAMILY OWNED SINCE 1935

[www.viumanent.cl](http://www.viumanent.cl)



DOWNLOAD  
TASTING VIDEO