



RESERVA ESTATE COLLECTION CHARDONNAY 2018

VITICULTURE

Vineyard: Made with grapes from distinct vineyards in the Colchagua Valley, with a large percentage coming from the San Carlos estate, located near the town of Cunaco. The rest comes from vineyards located in the piedmont of the Andes Mountain Range.

Soil: The vineyard's rolling hills feature a variety of soil types, including some granitic and some alluvial sectors. The soils are generally deep and well-drained, with rocks present throughout the profile.

Climate: The 2017 – 2018 season began with a cold, rainy spring, which allowed irrigation to be postponed until November. Cool temperatures lasted until mid-November, delaying budbreak and flowering by several weeks. The shoots emerged very evenly, however, which helped the following phenological stages of the grapes. The season was more humid, which led to slower and later ripening of the grapes. The whites were harvested one to two weeks later than normal, on average. The red grapes experienced moderate temperatures without the extremes of the previous vintage. The average maximum temperature in January was 28°C, and thanks to favorable temperatures in March and April the skins and seeds ripened well, sugar levels were normal and natural acidity was higher. The grapes were harvested 7 to 10 days later than normal, on average. These conditions yielded wines that are very fresh and fruity, with good color and natural acidity.

Vineyard Management: The vineyard 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

VINIFICATION

Varieties: Chardonnay 100%.

Harvest: The grapes were harvested in the second and third weeks of March.

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. Once the fermentation finished, the wine remained in contact with its lees for 2 months, with batonnage once a week to improve the integration and volume.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.47

Total Acidity: 3.69 g/l

Residual Sugar: 2.58 g/l

Volatile Acidity: 0.28 g/l

TASTING NOTES

This bright yellow-colored wine has a very fresh and fruity nose, with standout green apple, peach, and melon aromas coupled with touches of white flowers. The palate is fresh, balanced and enveloping, leading to a lingering, slightly mineral finish.