

## TINI TRIALS CHARDONNAY 2020



### VITICULTURE

**Vineyard:** The grapes for this wine comes from a specific block of 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:** Granitic hillside with high percentage of quartz and iron, that gives a red colour to the soil and lends complexity, freshness and deepness to the wine.

**Climate:** The 2019–2020 season began with a precipitation deficit from the end of winter. This water deficit continued through spring, beginning a drought period that forced us to irrigate the vineyards earlier than in previous years. Summer saw high temperatures that accelerated the ripening of the grapes, while producing an environment that maintained the health of the fruit. Autumn was rather benign, with average high temperatures lower than normal, allowing us to wait calmly for the phenolic compounds to smooth out. Due to the higher-than-normal seasonal temperatures, harvest was pushed forward by a week, in order to retain the freshness and optimal ripeness of the grapes. In general, this year is showing very good quality for our white wines, with a riper character that still maintains a very good level of acidity, generating great balance

### VINIFICATION

**Variety:** Chardonnay 100%

**Harvest:** The grapes were hand harvested on march 2nd, 2020.

**Vinification techniques:** 100% of the grapes were whole cluster pressed. Alcoholic fermentation was done exclusively with native yeast and lasted approximately 2 weeks at 16–21°C. The first third of the fermentation took place in stainless steel tanks, then moved into used French oak barrels to finish the process. The wine then remained on the lees, which were stirred every 2 weeks to obtain greater silkiness and body.

**Oak:** 100% of the blend was fermented in previously used French oak barrels for 12 months.

### LABORATORY ANALYSIS

Alcohol: 14 %

pH: 3.34

Total Acidity: 6.8 g/L

Residual Sugar: 2,3 g/L

Volatile Acidity: 0.38 g/L

### TASTING NOTES

Bright yellow in color with glints of green. On the nose the wine is elegant and complex, with aromas that call citric notes, white flowers and saltiness. On the palate the wine is silky and generous, but at the same time vibrant, fresh and balanced with a deep, salty and delicate finish