

TINY TRIALS CHARDONNAY 2021



VITICULTURE

Vineyard: The grapes come from one block of a vineyard located in the area of Litueche, on the coast in the extreme northern end of the Colchagua Valley, just 18 km from the Pacific Ocean. Thanks to its location, there is a strong maritime influence that creates conditions for the slow ripening of the grapes, with great potential for quality.

Soil: Granite, with a high presence of quartz and iron, which gives the soil a reddish color while adding greater freshness, complexity, and depth to the wines.

Climate: The 2020–2021 season began with one of the rainiest winters in recent memory, with precipitation levels reaching 600mm during the winter and beginning of spring, allowing us to delay our first irrigations by 2 months on average. Thanks to this rain, the vines began their phenolic cycle with a good level of moisture in the soil, avoiding hydric stress in the plants. Winter temperatures were mild, a trend that continued through spring, causing a delay in bud break. Summer saw an important episode of rain toward the end of January, which dropped the high temperatures during the weeks following and caused a delay in the ripening of the grapes. The months of March and April gave us perfect weather conditions to finish the ripening, and allowed us to obtain wines with excellent natural acidity, good concentration, and silky tannins.

VINIFICATION

Variety: Chardonnay 100%.

Harvest date: The grapes were harvested by hand on March 25, 2021.

Vinification techniques: 100% direct pressing. Alcoholic fermentation took place with native yeasts, at temperatures between 16 and 21°C, lasting approximately 2 weeks. 100% of the wine fermented for a third of the period in stainless steel tanks, while 94% then finished its fermentation in French oak barrels of varying ages. During the aging period the wine remained in contact with its fine lees to add body and silkiness.

Aging: Of the total, 94% of the wine fermented and aged in used French oak barrels, while the remaining 6% stayed in stainless steel over a period of 11 months.

LABORATORY ANALYSIS

Alcohol: 14 %
pH: 3.18
Total Acidity: 7.6 g/L
Residual Sugar: 1.9 g/L
Volatile Acidity: 0.48 g/L

TASTING NOTES

With a pale yellow color and glints of green. The elegant nose is pure and complex, with notes dominated by citrus fruit, white flowers, and sea salt. The palate is silky with juicy acidity that translates into a vibrant, fresh, and balanced wine. The finish is slightly saline, deep and very delicate.