

TINY TRIALS CHARDONNAY 2022



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 2021–2022 season began with a dry winter with moderate precipitation at the beginning that increased throughout the season, registering close to 150mm by early spring, requiring us to move the first irrigations forward by 3 weeks when compared to the previous season. The rain, together with our irrigations, allowed the phenological cycles of the vineyards to begin with a good level of humidity in the soil while avoiding stress in the plants. Early winter temperatures were mild, and this trend continued through spring, translating into a slightly delayed budbreak. Summer saw high temperatures early in the season, with heatwaves during the first week that reached 35°C, which gave the impression of an early harvest. However, this trend began to decrease during January when high temperatures barely reached 30°C, creating a delay in the ripening of the grapes. Finally, the months of March and April had favorable conditions for the end of the ripening period. All of this translated into fresh wines with high natural acidity, very good volume, and nice balance.

VINIFICATION

Variety: Chardonnay 100%.
Harvest: Grapes were harvested by hand on 29 March 2022.
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 91% 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, 92% of the wine fermented and aged in used French oak barrels, while the remaining 8% stayed in stainless steel over a period of 10 months.

LABORATORY ANALYSIS

Alcohol: 14 %
pH: 3.19
Total Acidity: 7.21 g/L
Residual Sugar: 1.82 g/L
Volatile Acidity: 0.27 g/L

TASTING NOTES

With a pale yellow color, the wine's nose shows a complex wine with big character, where mineral notes stand out, together with harmonious aromas of citrus. The palate is silky, tense, and juicy, with saline notes that add verticality and deliver a delicate and deep finish.