



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 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.

VINIFICATION

Variety 100% Chardonnay.

Harvest The grapes were harvested by hand on 23 March 2023.

Winemaking 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.

Oak 100% of the blend fermented and aged in French oak barrels for a period of 10 months, with 92% of the barrels with previous use, while the remaining 8% were first use.

LABORATORY ANALYSIS

Alcohol: 14 %
pH: 3.27
Total Acidity: 6,69 g/L
Residual Sugar: 1.92 g/L
Volatile Acidity: 0.36 g/L

TASTING NOTES

Pale yellow color. On the nose it is a wine of great aromatic complexity, with mineral notes that stand out, accompanied by harmonious citrus aromas. In the mouth it is silky, with good mouth volume and great tension, followed by saline notes that add verticality and give us a delicate and deep finish.

