



ESTATE

Chardonnay 2018

VINEYARDS

APPELLATION: Aconcagua Region

The grapes for our Chardonnay Estate come from our vineyards in the Casablanca Valley, a cool climate area on the northwestern side of Chile's coastal range less than 30 kilometers from the Pacific Ocean. Pacific breezes and early morning fog make this property ideal for producing cool climate varieties such as Chardonnay.

VINTAGE NOTES

As opposed to last year, during this season the climate conditions favoured a higher productivity in the vineyards. Temperatures behaved within the historical frames and the season ended with mild conditions, thus allowing for a very balanced ripeness and harvest, positive in aspects of health, and generous in highly complex flavours.

WINEMAKING NOTES

Grapes were picked at a low temperature and taken to the winery where they were whole-cluster pressed. The fermentation took 10 to 15 days. 20% of the must was fermented in fourth- and fifth-use French oak barrels. Since the aim was to achieve the characteristic fresh aromas and flavours of Chardonnay, these wines did not undergo malolactic fermentation.

TASTING NOTES

This Chardonnay displays a beautiful yellow straw color with greenish hues. On the nose, it reveals intense aromas of tropical fruit such as pineapple and passion fruit, framed by light toasty oak notes. Fresh and expressive fruit, this Chardonnay has a beautiful texture and good depth. Its vivid acidity makes it a fresh and juicy wine, with a long and memorable finish.

FOOD PAIRING

Greek salad, salmon and chicken salad.

TECHNICAL INFORMATION

ALCOHOL:

13.5%

PH:

3.11

TOTAL ACIDITY:

6.23 g/L (in tartaric acid)

RESIDUAL SUGAR:

1.64 g/L

