

ESTATE

Chardonnay 2019

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.

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 at 14°-17°C. 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.

VINTAGE NOTES

The 2019 season was dry and warm. It began with a shortfall of rains by the end of winter and beginning of spring. Nonetheless, the absence of rains ensured splendid sanitary conditions of our grapes. The harvest developed earlier as this was a warmer season than historical averages. The quality of our vineyards was demonstrated once again given the climatic fluctuations, droughts and high temperatures, delivering grapes of outstanding sanitary conditions and great concentration.

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%

PH:

3.11

TOTAL ACIDITY:

6.23 g/L (in tartaric acid)

RESIDUAL SUGAR:

1.64 g/L

