



RESERVA ESTATE COLLECTION CHARDONNAY 2015

VITICULTURE

Vineyard: The grapes for this wine come from two different Colchagua Valley vineyards. The first is the Fundo San Carlos near Cunaco, and the second is in the Peor es Nada zone in the foothills of the Andes Mountains, which lends freshness, greater natural acidity, and minerality to the wine. The blocks average 24 years in age.

Soil: Cunaco presents alluvial, sandy-clay, and extraordinarily porous soils with good drainage and very good ability to administer the delivery of water to the plants throughout the year.

Climate: The 2014–2015 season began with intense frosts that differed from the previous year in that they primarily affected the Andean zones rather than the intermediate depression (Central Valley). Although budbreak began 1–2 weeks earlier this year, the later shoot growth was slower due to the low temperatures observed toward the end of November. Later in the season the weather turned warm, with high temperatures during the day and nights that were quite cool. This led us to harvest both the red and white grapes earlier in search of freshness and fruitiness. The white wines are more complex than intense on the nose, and have fresh palates and great volume.

Vineyard Management: Both vineyards have a plantation density of 3,333 plants/hectare and are trained to low vertical shoot position and cane pruned. Shoot tips are trimmed in spring and early summer. Leaves were not pulled from around the bunches to protect them from the sun and obtain a fresher, more intense, and more aromatic wine.

VINIFICATION

Varieties: Chardonnay 94%, Viognier 6%.

Harvest: The grapes at the San Carlos Vineyard were picked between February 24 and 27. The grapes from Peor es Nada were picked March 12–14. The San Carlos grapes were machine picked at night to maintain lower temperatures and prevent possible problems with oxidation. This vineyard is just two minutes from the winery, and so the time from vine to destemming is very short, which encourages quality in the final wine.

Vinification techniques: The grapes were destemmed and crushed and pressed without maceration. The juice was drained from the press and decanted for 36–48 hours at 10°C. Fermentation took place in stainless steel tanks at temperatures controlled to 16°–20°C using native and selected yeasts. Upon completion of fermentation, the wine remained on its lees for two months with weekly battonage (lees stirring) for better integration and to improve volume. The wine was lightly filtered before bottling.

LABORATORY ANALYSIS

Alcohol: 13% vol.

pH: 3.3

Total Acidity: 6.27 g/L

Residual Sugar: 2.7 g/L

Volatile Acidity: 0.3 g/L

TASTING NOTES

This Reserva Chardonnay presents a light greenish-yellow color with a very fresh and fruity nose with aromas of exotic fruits, green apples, melon, and mandarin orange. The palate shows tremendous freshness, balance, fruity, and very good volume and a subtle mineral touch.