



## RESERVA ESTATE COLLECTION CHARDONNAY 2016

### VITICULTURE

**Vineyard:** The grapes come from 4 vineyards in the Colchagua Valley. The first is the Fundo San Carlos near Cunaco. The others are in Peor Es Nada, Chimbarongo, and Puente Negro in the foothills of the Andes Mountains.

**Soil:** The soils in Cunaco are sandy-clay alluvial with very good drainage and the ability to administer water to the plant very well throughout the year. The vineyards in Peor Es Nada, Chimbarongo, and Puente Negro have deep clay-loam soils with good drainage.

**Climate:** The 2015–2016 season began with a dry winter followed by a cold spring marked by temperatures that were lower than normal. The spring rain was late—primarily in September through November—due to the El Niño phenomenon, which delayed the onset of the phenological stages through harvest. The late rain plus high humidity affected fruit set and ultimately resulted in reduced yields.

The summer was hot with a couple of heat waves, but autumn was very cold and damp, which slowed ripening in the different varieties and therefore delayed the harvest. The end result was fruitier wines with good volume on the palate.

**Vineyard Management:** Vineyard density is 3,333 plants/hectare in both vineyards. The vines are trained to low vertical shoot position and cane pruned. Shoots are pulled in spring and early summer. Leaves were not pulled to keep the bunches covered throughout the entire ripening process to ensure a fresher, more intense and aromatic wine.

### VINIFICATION

**Variety:** 93% Chardonnay, 7% Viognier.

**Harvest:** The grapes from the San Carlos Vineyard were harvested on February 29. The vineyard in Peor Es Nada was harvested March 14–16. The San Carlos grapes were machine harvested at night to keep the temperatures low and prevent possible problems with oxidation. It also bears mention that the vineyard is very close to the vineyard, which reduces the amount of time between picking and processing and therefore maintains the organoleptic characteristics from our vineyards.

**Vinification techniques:** The grapes were destemmed and gently crushed into a press without prior maceration. The juice was then drained and decanted for 36–48 hours at 10°C. Fermentation took place in stainless steel tanks at 16°–20°C with native and selected yeasts. Once fermentation was complete, the new wine was held on its lees for 2 months with weekly stirring to improve its volume and fruitiness.

### LABORATORY ANALYSIS

Alcohol: 13% vol.

pH: 3.3

Total Acidity: 3.8 g/L

Residual Sugar: 2.3 g/L

Volatile Acidity: 0.19 g/L

### TASTING NOTES

The wine presents a bright pale greenish-golden color. The intense and fruity nose recalls aromas of green apples, grapefruit, melon, and ripe pineapple. The palate is balanced, enveloping, very fresh, and delicate with medium persistence and a soft, lingering finish.