



RESERVA ESTATE COLLECTION CHARDONNAY 2023

VITICULTURE

Vineyard: From multiple vineyards throughout the Colchagua Valley, a large part comes from our San Carlos estate, located near the town of Cunaco, while another part comes from a more coastal area in Colchagua, near to the town of Litueche.

Soil: Cunaco has alluvial soils with a sandy-clay texture, very good drainage, extraordinary porosity, and a very good ability to administer the water to the plant throughout the year. The soils of the vineyard closer to the Colchagua coast are principally granite with sectors with alluvial soils, deep in general, with good drainage and rocks present throughout the profile.

Climate: The 2022–2023 season began with a winter with moderate precipitation that continued to accumulate during the season, reaching a total close to 380mm by the beginning of spring. This rain was important in order to fill the reservoirs to their maximum capacity in our vineyards, and allowed us to delay the first irrigations with respect to the previous season. This rainwater, together with the first irrigations of the season, allowed the phenological cycle of the vineyards to begin with good levels of moisture in the soils, thereby avoiding stress in the plants. Temperatures at the beginning of winter were mild, and this trend continued through to early spring, which meant a later bud break when compared to previous years. Summer began with lower-than-average temperatures, however, this trend began to recede in mid-January when heat waves began and temperatures reached 37°C. These events repeated on various occasions throughout the summer, and led us to believe that harvest would be early. The months of March and April were marked by high temperatures that did accelerate the ripening of our later-ripening grape varieties. All of this has translated into fresh wines with high natural acidity, very good concentration, and nice balance.

Vineyard management: The vineyard at our San Carlos estate is planted to a density of 5,555 plants/hectare, with low vertical shoot positioning and spur pruned. Shoots are removed in spring and early summer. Leaves are not removed, in order to maintain coverage for the bunches throughout the ripening period, with the objective of producing fresher wines that are more intense and aromatic. The vineyard near Litueche is planted to a density of 5,000 plants/hectare, with low vertical shoot positioning and spur or double guyot pruned. Shoots are removed in spring and early summer. Some leaves are removed just in the interior of the canopy in order to increase ventilation in order to keep the grapes healthy, while also achieving more even ripening.

VINIFICATION

Variety: Chardonnay 96%, 4% Viognier.

Harvest: the grapes were harvested between 28 February – 6 March 2023.

Winemaking techniques: The grapes were destemmed and crushed without maceration. The juice was drained and decanted for 36–48 hours at 10°C. Alcoholic fermentation took place in stainless steel tanks at temperatures between 16–20°C with native and selected yeasts.

LABORATORY ANALYSIS

Alcohol: 14,0%

pH: 3.39

Total Acidity: 3.55 g/L

Residual Sugar: 2.69 g/L

Volatile Acidity: 0.25 g/L

TASTING NOTES

With a yellow-green color, clean and bright. The very expressive nose shows aromas of citrus and tropical fruit, especially grapefruit. The wine is fresh and fruity on the palate, with good volume and a long finish.



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