

Chardonnay 2017

Variety: 100% Chardonnay

D.O: Casablanca Valley

Origin: Tapihue Vineyard

Block: 7.1

Soil: Granite, loamy-loamy. Depth of 2.0 m.

Vintage:
Temperatures were medium to high during 2017 in the Casablanca Valley. This resulted in the grapes ripening more quickly, so the harvest began in early March. The wines were well-balanced and aromatic.

Harvest:
The grapes were harvested between 11 and 14 March, when they had reached the peak of their aromatic potential.

Fermentation
Initially a cold maceration was carried out for a period between 12 to 14 hours. Throughout the process the wort was protected from contact with air. The fermentation was carried out slowly, maintaining a Constant control at low temperature between 13 and 16°C, which allowed to obtain a large amount of aromas typical of the variety.

Ageing:
80% of the wine was fermented in French barrels with 10% new cask. The remaining 20% of the wine was fermented in stainless steel barrels to maintain a fruity component in the blend. Once the fermentation was finished, it was allowed to stand for 12 months on its lees, making smooth movements (bâtonnage) to maximize the contact and supply of fine lees to the wine and in this way increase the aromatic complexity.

Technical Data:
Alc/Vol: 12.5% GL
Ph: 3.36
Acidity: 6.60 g/L (Tartaric Acid)
Residual Sugar: 3.05 g/L

Ageing Potential: 5 years kept in optimum conditions.

Winemaker Comments

This wine is a bright, pale yellow. The nose is elegant and complex with prominent aromas of tropical fruit, such as papayas, mango and pineapple, complemented by soft notes of vanilla and dried fruits contributed by the ageing in French oak. This is a well-rounded wine with good body and delicious acidity. The finish is soft and dominated by tropical fruit and smooth vanilla.

It is recommended to drink at a T ° between 8-10°C. Ideal to accompany fatty fish, pastas, cheeses and white meats.

