

SINGLE
BLOCK
N° 7.1

Chardonnay 2019

Variety: Chardonnay 100%

D.O: Casablanca Valley

Vineyard of Origin: Tapihue Vineyard

Block: 7.1

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

Vintage: The temperatures were moderate to cool in 2019, which meant that the grapes ripened slowly and the resulting wines were well-balanced, fresh and aromatic.

Harvest: The grapes were harvested between 6 February and 18 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 tanks 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 the lees to the wine and in this way increase the aromatic complexity.

Technical Data:

Alc/Vol: 12.5% GL

Ph: 3.16

Acidity: 7.02 g/L (Tartaric Acid)

Residual Sugar: 2.00 g/L

Ageing Potential: 5 years kept in optimum conditions.

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

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.

