



CHARDONNAY | 2020

MALLECO VALLEY

VINEYARDS

Located in the very heart of the Araucanía Region, between the Andes Mountains and the coastal Nahuelbuta Range, this vineyard is trellised to the vertical shoot position. It grows on ancient breccia volcanic soils, where consecutive eruptions developed a profile of red clays with rocks in depth. This has generated soils of low fertility and excellent drainage due to the water retention of clays and the presence of andesitic rocks.

The vineyard is planted with clone 95, ungrafted in some plots and grafted on to rootstock 110 Richter in others.

CLIMATE

In the Malleco Valley, the climate is cold and rainy in winter. Its summers are temperate and with less rainfall, but not completely free of precipitations. The grapes ripen slowly and constantly thanks to the moderate temperatures that sustain their acidity and produce fresh and floral aromas. These cold climate conditions are favorable for short-cycle varieties, such as Chardonnay and Pinot Noir, which deliver astonishing results.

VINIFICATION

The grapes were harvested by hand in 10-k boxes on April 2 and 9. Once in the winery, they were whole-bunch pressed in vertical hydraulic presses. The juice underwent a cold decantation of coarse particles so the must could be fermented rather cloudy in 2,000-liter foudres and in French barrels of 300 and 400 liters, 35% of the new. The wine underwent periodical stirrings with its finest lees, and only 10 to 15% experienced malolactic fermentation.

TASTING NOTES

Colour: bright pale-yellow.

Aroma: intense and elegant, with aromas of citric fruits and green apples in addition to notes of nuts, such as hazelnuts and toasted chestnuts.

Flavor: it shows on the palate a tense and fresh acidity, and a vertical structure. A very fine wine, very persistent, which highlights the austere character of its fruit and turns more complex due to its delicate mineral notes.

Aging: 10 months in French oak barrels of 300 and 400 liters, 35% of them new.

D.O.: Malleco Valley		2020
Variety:	Analysis	
Chardonnay	Alcohol: 13 %	
	pH: 3.28	
	Total Acidity: 4.41 g/L	
	Residual Sugar: 2.94 g/L	