



Denomination of Origin

D.O.	Leyda Valley
Harvest	2019
Varietal composition	100% Chardonnay
Yield	11 tons/ha.
Harvest date	Last week of march 2019

Vinification	The grapes were manually harvested during the morning and sent to the winery in 400-kg bins. After pressing, the must underwent cold settling for between 24 and 48 hours. Next the alcoholic fermentation began and it lasted 25 days at a temperature of between 12°C and 14°C. 40% of the juice was kept in stainless steel tanks and the other 60% was racked into used French oak barrels for 6 months in order to enhance the complexity of the wine.
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Aging	During and after malolactic fermentation, 75% of the wine was aged in touch with French oak for nine months. The remaining 25% was kept in stainless steel tanks without contact with wood.
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Production	180,000 bottles
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Soils	Granitic soils with different levels of meteorization from pure fractured granite through to fine granite, with varying levels of clay and quartz. These are soils on slopes, with good depth.
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Climate	Coastal (12km in a straight line from the Pacific Ocean), with winter rainfall of 250-300 mm. Mornings are cloudy and there are constant cool breezes blowing in from the Pacific Ocean, which keep the average daytime temperature below 25°C throughout the grape-ripening period.
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Tasting notes

Color	Pale yellow with golden hues.
Nose	This is a wine with great aromatic intensity, fruity and complex. There are upfront herbal notes like mint and peppermint, along with citrus hints like pink grapefruit and lime, accompanied by subtle aromas of vanilla.
Mouth	This is an unctuous, fresh, flavoursome wine that achieves great balance between the alcohol and the acidity. The aftertaste is long and elegant.

Pairing	This wine is ideal with smoked salmon, tuna, prawns in a spicy pil-pil sauce and lean white meat like rabbit and chicken.
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Aging potential	7 years
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Serving temperature	10 - 12°C.
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Chemical analysis

Alcohol	13.6% vol.
pH	3.21
Total acidity	7.96 g/L (in tartaric acid)
Residual sugar	2.91 g/L