

**DENOMINATION OF ORIGIN**

**Leyda Valley.** Vineyards very close to the coast deliver expressive wines with great minerality.

**VINTAGE**

The 2015 vintage was characterized by low precipitation and occasional warm weather at the end of the winter, which encouraged early and even budbreak. Some rain fell in late spring, which balanced the growth and development of the grapes. The high temperatures in the summer and fall extended the harvest until the end of May. All of these conditions produced ripe and healthy grapes that were harvested earlier than normal with good fruit character and excellent tannin maturation.

**VINIFICATION**

100% of the grapes were whole-cluster pressed. The must was decanted, fermented in first-use French and American oak barrels, and remained on its lees for 8 months. It did not undergo malolactic fermentation. The wine was later fined and carefully bottled to maintain its complexity and elegance.

**ACCOLADES**

- **Silver Medal** – 2014 Concours Mondial de Bruxelles, 2013 vintage
- **Recommended** – 2014 IWC “International Wine Challenge,” 2013 vintage

**VARIETY**

100% Chardonnay, hand picked from early to late-April.

**VINEYARD YIELDS**

3.3 t / acre - 8 t / ha

**AGING**

8 months in French and American oak barrels (40% of the blend).

**SERVICE TEMPERATURE**

53°F (12°C)

**BASIC ANALYSIS**

Alcohol:	13.5°
pH:	3.28
Total Acidity (H <sub>2</sub> SO <sub>4</sub> ):	3.45 g/L
Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ):	0.46 g/L
Residual Sugar:	1.94 g/L

**WINEMAKER'S NOTES**

- Color :** Bright and intense golden yellow.
- Aroma:** Intense and complex with delicate notes of honey and ripe tropical fruits recalling banana, pineapple, and passion fruit along with toast and vanilla notes.
- Palate :** Fresh, crisp, and pleasing with good balance and a persistent finish.
- Gastronomy :** Enjoy with fatty fish with sauces, shellfish, crab gratin, white meats, and aged cheeses.