

# SELECT TERROIR

CHARDONNAY  
VINTAGE 2015



## DENOMINATION OF ORIGIN

**Maipo Valley, Isla de Maipo.** The vines are planted in the heart of the valley, very close to the Maipo River, where they are influenced by rocky soils and the winds that blow down from the Andes and in from the coast.

## 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

The must was fermented in stainless steel tanks over the course of 21 days at 57°F (14°C), and the new wine was filtered and carefully bottled to preserve its freshness and flavor.

## ACCOLADES

· **90 puntos** – Wine & Spirits - June 2015, 2014 vintage

## VARIETY

100% Chardonnay, hand picked in mid-March.

## VINEYARD YIELDS

5 t / acre - 12 t / ha

## SERVICE TEMPERATURE

53°F (12°C)

## BASIC ANALYSIS

Alcohol:	12.5°
pH:	3.32
Total Acidity (H2SO4):	3.29 g/L
Volatile Acidity (C2H4O2):	0.35 g/L
Residual Sugar:	2.94 g/L

## WINEMAKER'S NOTES

- Color :** Bright, intense yellow.
- Aroma :** Intense aromas of ripe tropical fruits such as banana, passion fruit, and pineapple.
- Palate :** Young and fruity. Well balanced with a pleasing finish.
- Gastronomy :** Fatty fish, shellfish au gratin, white meats, and aged cheeses.