

SELECT TERROIR

CHARDONNAY
VINTAGE 2016



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 2016 vintage was marked by a dry winter followed by a cold and rainy spring. Although the cool conditions had delayed the maturation process somewhat, the temperate summer enabled the grapes to ripen. Fall began dry, but unusual rain in late April made it necessary to harvest some red varieties earlier than anticipated. The resulting wines are fresh and very elegant, with good balance and low alcohol levels.

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:	12.6°
pH:	3.34
Total Acidity (H2SO4):	3.77 g/L
Volatile Acidity (C2H4O2):	0.27 g/L
Residual Sugar:	4.35 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.