



Arboleda

CHARDONNAY 2014



ORIGIN

Appellation: Aconcagua Costa

Vineyard: Chilhué

Soil: Thin layer of loam over a base of clay with schist-type rock.

Climate: Coastal with temperate days including morning fog and cool afternoon breezes.

COMPOSITION

100% Chardonnay

ANALYSIS

Alcohol: 13.5%

pH: 3.17

Total Acidity: 7.37 g/L Tartaric Acid

Residual Sugar: 1.48 g/L

VINIFICATION

The fruit was fermented in French oak barrels from 15 to 20 days at temperatures that fluctuated between 16°-22°C.

Malolactic fermentation: 80%

AGEING

Barrel Ageing: Aged for 10 months in French barrels.

Ageing Potential: 5 to 7 years, depending on the cellaring conditions.

VINTAGE NOTES

Season 2014 was a perfect moderately warm vintage with slightly higher temperatures and less rainfall than the previous season.

These conditions enabled good ripening with moderate alcohol levels and the rainfall decrease benefitted grape health. Flowering and fruit set occurred in a mild spring, followed by a summer that presented considerably low minimum temperatures during February and March, providing high concentration of aromatic compounds in the grapes.

WINEMAKER'S COMMENTS

This bright pale yellow wine distinctively presents citric and mineral notes to the nose. Then follows it's well balanced and persistent body that delights the palate with a refreshing acidity and elegant layers, all framed by its characteristic minerality.