



Arboleda

CHARDONNAY 2015



ORIGIN

Appellation: Aconcagua Costa

Vineyard: Chillué

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%

pH: 3.15

Total Acidity: 7.5 g/L Tartaric Acid

Residual Sugar: 1.82 g/L

VINTAGE NOTES

This season in Chillué began with favorable weather conditions during the spring and had less rainfall and slightly higher temperatures than the historic average, which helped develop a healthy and balanced canopy.

Although this year's 1,311 DD heat summation was 7% higher than the historic average (1,229 DD), the increase was primarily due to the warm temperatures in March and April 2015 after the fruit had already been picked. These conditions resulted in the expression of a lovely, delicate wine.

WINEMAKER'S COMMENTS

This light greenish-yellow Chardonnay stands out for its fine, delicate structure and good balance. The fresh and complex nose offers aromas of mandarin, orange blossom, white peach and light notes of pear. The palate impresses with a vibrant acidity and its characteristic minerality.

VINIFICATION

The fruit was fermented with native yeasts in French oak barrels and lasted 15–20 days at 16°–22°C.

Malolactic fermentation: 60%

AGEING

Barrel Ageing: Aged for 10 months in French oak barrels.

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