



Arboleda

## CHARDONNAY 2016



### ORIGIN

**Appellation:** Aconcagua Costa

**Vineyard:** Chilhué

**Locality:** Quillota

**Climate:** Cool maritime climate, highly influenced by the cold Pacific Ocean, which brings icy masses of water from the South Pole induced by the Humboldt Current. This results in cooling breezes that refresh the vines in the vineyard and promote morning fog.

**Soil:** The soils are formed over igneous intrusive and extrusive (volcanic) rocks in different stages of metamorphism, with a prevalence of metamorphic rocks such as schist and slate.

### COMPOSITION

100% Chardonnay

### ANALYSIS

**Alcohol:** 13%

**pH:** 3.17

**Total Acidity:** 7.5 g/L Tartaric Acid

**Residual Sugar:** 1.3 g/L

### VINIFICATION

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

Malolactic fermentation: 33%

### AGEING

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

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

### VINTAGE NOTES

The 2015–2016 growing season reached a heat summation that was higher than historical averages. Nevertheless, it was marked by cool weather during the spring along with a higher-than-average rainfall that allowed moderate sugar accumulation. In a change of trend, the summer reached a heat summation that was 17% higher than our recorded data. Full ripeness was reached during the first fortnight of March while preserving the fruit's purity and freshness.

### 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, orange blossom, white peach and light notes of pear. The palate impresses with vibrant acidity and its characteristic minerality.

### SERVICE SUGGESTIONS

Best served at 10°C.