



Arboleda

CHARDONNAY 2019

ORIGIN

Appellation: Aconcagua Costa

Vineyard: Chilhué

Locality: Quillota

Climate: Cool maritime climate due to the powerful influence of the cold Pacific Ocean, which brings cold masses of water from the South Pole induced by the Humboldt Current.

This results in cool breezes that refresh the vines through the vineyards and promote morning fog.

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

ANALYSIS:

Alcohol: 13%

pH: 3.1

Total Acidity:

7.26 g/L (in tartaric acid)

Residual Sugar: 1.78 g/L

VINIFICATION

The grapes were fermented with native yeasts in French oak barrels and lasted 14-20 days at 16°-22°C.

Malolactic fermentation: 40%

AGEING

Aged for 11 months in French oak barrels of second and third use.

AGEING POTENTIAL

Over 6 years, depending on the cellaring conditions.

VINTAGE NOTES

The 2019 vintage was slightly warm due to the spring that was marked by a heat summation greater than our historical records. Nonetheless, the months previous to the harvest were colder than usual. The absence of rains from November to April allowed a slow maturity, with impeccable sanitary conditions of our grapes. The harvest was fast and intense, which favored the conservation of aromas and acidity of the wines, along with a balanced production of fruit that controlled the level of alcohol in the wines, being a year of fresh and exceptional quality wines that come from Aconcagua Costa.

WINEMAKER'S COMMENTS

Of a bright straw yellow color, on the nose this Chardonnay presents citrus fruits, accompanied by attractive notes reminiscent of tropical fruits, plus a final touch of pastries and dried fruit. In the mouth, according to what is perceived on the nose, the citrus profile dominates, at the aftertaste there are sweet notes that recall pineapple, melon and mango. It is a juicy, fresh, long and vertical wine, with a good width in the mouth, a texture that is chalky with a long and persistent mineral aftertaste.

SERVING RECOMMENDATION

Best served at 12°C.

