



Arboleda

CHARDONNAY 2020

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 schist and metamorphic slate.

ANALYSIS:

Alcohol: 13%

pH: 2.95

Total Acidity:

8.04 g/L (in tartaric acid)

Residual Sugar: 3.26 g/L

VINIFICATION

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

Malolactic Fermentation: 40%

AGEING

Aged for 10 months in French oak barrels, 10% new.

AGEING POTENTIAL

Over 6 years, depending on the cellaring conditions.



VINTAGE NOTES

Undoubtedly a very challenging 2020 season, presenting the driest winter of the last 50 years. The vineyards in Aconcagua Costa had to endure an intense hydric marathon to accomplish ripeness. Warm temperatures, especially in springtime, ended the season with a slightly colder March and April. Moderate crop yield and abundant irrigation in summer helped maintain the freshness and quality of the vines.

WINEMAKER'S COMMENTS

Arboleda Chardonnay 2020 has a bright yellow-greenish colour. It shows citrus fruits like pink grapefruit and tangerine are accompanied by melon and fresh pineapple on the nose. The palate is dominated by a citrus profile and sweet notes such as pineapple, melon, and mango with some vanilla, pastries, and marzipan hints. It is linear, juicy, and tense, quite vertical with good structure and breadth on the palate.

SERVING RECOMMENDATION

Best served at 12° Celsius.