



LOMA LARGA VINEYARDS

The first cool climate vineyard of Chile - 100% D.O. Casablanca Valley

CHARDONNAY 2013

Planted Area: 50 acres

Average Yield: 2.4 tons/acre

Harvest: April 4th, 2013. An initial selection of bunches was made both in the vineyard and winery. 100% were destemmed and gently crushed.

Composition: 100% Chardonnay

Winemaking

Pressing was conducted in a pneumatic press and then the must macerated for 6 days. Then 60% of the settled juice was transferred to new French Oak barrels for fermentation with natural wild yeast for 16 days. The remaining 40% was fermented in stainless steel tanks at 57°F. Once fermentation was completed, the barrels were topped and lees stirred once a week for 2 months and then regularly for a 3-month period. After withdrawal of the gross deposits, the wine was aged in the same barrels for 6 months. The blending was made in stainless steel tanks before bottling.

Chemical analysis

Alcohol: 14% vol.

Total Acidity: 4 g/L

Residual Sugar: 3.09 g/L

Volatile Acidity: 0.59 g/L

pH: 3.40

Tasting Notes

This Chardonnay has a beautiful pale yellow color with golden hues. It is a medium-bodied wine with smooth flavors of pear, golden apples, apricots and clean, crisp tree-fruit on the mouth. Rich and vertical, it just lays across the palate ending with a long and fruity aftertaste.

Cédric Nicolle, Winemaker and Alejandra Gutiérrez, Sommelier

