

## Gran Reserva

## Chardonnay 2012

Varietal composition:

Origin:

Vintage:

Yields:

Harvest Date:

Production:

100% Chardonnay.

54% Garces Silva Cuartel 6 Barrel Fermented

41% Loma de Leyda Cuartel 2 Barrel Fermented

5% Maiten Cuartel 19W Tank Fermented.

2012.

8 tons/ Hectare.

April 2012.

41.000 litros (4.400 C9L).

### Winemaker Notes

The 2012 Chardonnay Gran Reserva is sourced from three different vineyards in the coastal Leyda region and is picked in the middle of April. Hand harvesting and whole cluster pressing is used to retain natural acidity and lower phenolic extraction to express the mineral notes of the fruit. 95% of the wine was fermented in French oak barrel and aged on the lees is used to add richness and toasty yeasty notes.

### Tasting Notes

Harvest: 100% Hand Harvest  
Must Handling 100% Whole Cluster Pressing  
Fermentation 72% en Barrel 12°C – 24°C  
Barrel Aging 95% French 12% New  
Aging 8 months sur lie with bi-weekly battonage  
Malolactic 10%  
Fining 140 g/hl Bentonite fining and cold settling  
Final Filtration Sterile  
Aging Potential: 5 years.

### Tasting Notes

Colour: Greenish Yellow.  
Aroma: Floral nectarine and baked apple, flinty toasty marzipan notes.  
Flavour: White peach, loquat, flavors and mineral sensation, buttered toast with yeasty notes and elegant rich sweet cream finish.

### Wine Analysis

Alcohol: 14.3°  
Total Acidity: 7.05 g/l (Tartaric Acid)  
Volatil Acidity: 0.51 g/l  
Residual Sugar: 1.70 g/l  
PH: 3.21

