



## Aconcagua Cuvée

Chardonnay 2020

### VINEYARDS

**APELLATION:** Aconcagua Region

The grapes come from selected vineyards that grow near the Pacific Ocean coast in the Aconcagua Region, on hills at an altitude of 100 to 300 meters above sea level. The gentle Pacific breeze and morning fog make these vineyards ideal for producing varieties such as Chardonnay.

### VINTAGE NOTES

Undoubtedly a very challenging 2020 season, presenting the driest winter of the last 50 years. The vineyards in the Aconcagua Region 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.

### WINEMAKING NOTES

Grapes were hand-picked early in the morning and whole-cluster pressed. Fermentation took place in 70% of the must in French oak barrels. The wine stayed in touch with its most refined lees while ageing for 9 months in French oak barrels.

### TASTING NOTES

Aconcagua Cuvée Chardonnay 2020 has a beautiful yellow-straw colour with golden hues. On the nose has attractive notes that remind citrus fruits, papayas, tangerine, pineapple and pear, along with some ripe quince framed by soft tones that remind of dried fruits. On the palate, it also shows citrus aromas framed with tropical fruits and delicate hints of pastries and dried fruits. It is a wine of excellent tension and freshness with a deep path on the palate.

### TECHNICAL INFORMATION

ALCOHOL:	13°
PH:	3.11
TOTAL ACIDITY:	6.41 g/L (in tartaric acid)
RESIDUAL SUGAR:	1.94 g/L

