

## CORRALILLO CHARDONNAY 2017

*D.O. Valle de San Antonio*



### TERROIR

The grapes for our Corralillo Chardonnay are sourced from El Rosario Valley, an area that receives the climatic influence of the Pacific Ocean. This condition is perfect for the development of this variety, ensuring a slow ripening of the bunches, fresh acidity and great aroma and flavor concentration. Soils are mainly of granitic origin with a range of different materials, from significant concentrations of quartz to decomposed volcanic sediments and clay profiles, and a topography that favors the vine development. The predominant climate during growing season was determined by the coastal fogs, with cloudy mornings and cool afternoons, so ripening was slower than usual, preserving the acidity and ensuring fruit concentration. The 2017 harvest started on March 20th, with excellent fruit conditions.

### WINEMAKING



The must was obtained after a traditional and gentle pressing without rotation. 30% was fermented in stainless steel tanks of different volumes, in order to obtain an aromatic, complex but fresh wine. The remaining 70% was fermented in French oak barrels of 228, 300 and 400 L capacity, resulting in wines that adds complexity, volume and depth to the final blend. Fermentation was conducted with native yeasts with mainly high concentration of solids, providing identity and terroir expression. During barrel aging the wines were periodically stirred to suspend the fine lees using batonnage technique for at least 10 months. A soft malolactic touch (10%) provides to the final wine a creamy texture, balance and mouth intensity.

### TASTING NOTES

This Chardonnay shows a pale yellow color. On the nose release aromas of citric and tropical fruit, white flowers and mineral hints. The texture is soft and balanced, with precise acidity while exhibiting a persistent, complex and fresh finish. A classical Chardonnay that express its origin in coastal climate.

### FOOD PAIRING

Perfect to accompany fish, white meat, Paella and seafood. Pairs perfectly with Asian food and pasta. Serve at 54°F (12°C).

### TECHNICAL INFORMATION

- Alcohol: 14°
- Total Acidity (g/l): 3,7
- Residual Sugar (g/l): 2,2
- pH: 3,21
- 1.556 cases produced