

**CORRALILLO**  
**CHARDONNAY**

**VINTAGE:** 2019

**D.O.:** Valle de San Antonio

**TECHNICAL INFORMATION**

Alcohol: 14%  
Total Acidity: 5.3 g/l  
Residual Sugar: 2.2 g/l  
pH: 3.28  
Produced cases: 2.200



**ORGANIC CERTIFICATION**

**USA:** Made with organic grapes

**EUROPE/CHILE:** Organic wine

**HARVEST**

The 2019 vintage was moderately cool with clear, windy days in the coastal area. Harvest took place beginning the first week of March through the beginning of April, with excellent fruit quality with great expression of flavors, aromas, and acidity.

**VINEYARD**

The grapes for Corralillo Chardonnay come from our vineyards with Mercier clones, biodynamically managed in the El Rosario Valley. The soils of the vineyard have a granite-sandy texture with slopes that have more clay and granite in varying amounts as it deepens. Each clonal selection (95, 76, and 130) expresses different characteristics thanks to the different sun exposures on the fruit, with more tropical notes from the bunches more exposed to the sun and mineral notes and excellent acidity on those that are more protected within the canopy. The natural yields are about 1.5 kg per plant, that together with the coastal influence, allow for slow ripening and great concentration of the aromas and flavors in the must.

**VINIFICATION**

Harvested by hand and cooled, bunches were selected and then gently pressed whole with few rotations using the classic method. 70% of the must fermented in French oak barrels while the remaining 30% fermented in stainless steel tanks. Periodically punch downs were performed and the lees were stirred. 10% of the wine underwent malolactic fermentation. The wine aged for 10 months on its lees, with 70% aging in French oak barrels and 30% remained on its lees in stainless steel tanks.

**TASTING NOTES**

Pale yellow in color, this Chardonnay has notes of citrus and tropical fruits, white flowers, and a hint of minerality. On the palate the wine is smooth and balanced with precise acidity that delivers a long, complex, and fresh finish. The long finish is a classic expression of Chardonnay, showing the coastal climate of our vineyards.

**FOOD PAIRING**

Perfect to accompany fish, white meats, paella, shellfish, Asian cuisine, and pastas. Serve at 12°C.

