

**DENOMINATION OF ORIGIN**

Leyda Valley. Vineyards very close to the coast deliver expressive wines with great minerality.

VINTAGE

The 2017 harvest was one of the earliest in the past decade and began at least three weeks earlier than usual due to a dry spring and a very hot summer. Yields were lower than expected, but of excellent quality with very healthy, aromatic, and highly concentrated grapes. The wines from this vintage will be remembered for their tremendous complexity, volume, and well-rounded texture.

VINIFICATION

100% of the grapes were whole-cluster pressed. The must was decanted, fermented in first-use French and American oak barrels, and remained on its lees for 8 months. It did not undergo malolactic fermentation. The wine was later fined and carefully bottled to maintain its complexity and elegance.

ACCOLADES

- **Gold Medal** – 2017 AWOCA, 2016 vintage
- **92 points** – 2018 Descorchados, 2016 vintage
- **92 points** – 2017 James Suckling, 2015 vintage
- **90 points** – 2017 Descorchados, 2015 vintage
- **Silver Medal** – 2014 Concours Mondial de Bruxelles, 2013 vintage

VARIETY

100% Chardonnay, hand picked from early to late-April.

VINEYARD YIELDS

3.3 t / acre - 8 t / ha

AGING

8 months in French and American oak barrels (40% of the blend).

SERVICE TEMPERATURE

53°F (12°C)

BASIC ANALYSIS

Alcohol:	13.5°
pH:	2.59
Total Acidity (H ₂ SO ₄):	3.60 g/L
Volatile Acidity (C ₂ H ₄ O ₂):	0.39 g/L
Residual Sugar:	2.50 g/L

WINEMAKER'S NOTES

- Color :** Bright and intense golden yellow.
- Aroma:** Intense and complex with delicate notes of honey and ripe tropical fruits recalling banana, pineapple, and passion fruit along with toast and vanilla notes.
- Palate :** Fresh, crisp, and pleasing with good balance and a persistent finish.
- Gastronomy :** Enjoy with fatty fish with sauces, shellfish, crab gratin, white meats, and aged cheeses.