

Nomadas

Trackers of the best terroir

Gran Reserva
Chardonnay 2015

Origin:

Denomination of Origin:	Itata Valley
Vineyard of Origin:	Quirihue
Block:	El Cuzco
Distance from the Andes:	18 Km
Soil Type:	Granitic with a presence of quartz; deep soils with low fertility
Climate:	Mediterranean, influenced by the proximity to the Pacific Ocean and its Humboldt Current as well as its latitude (36° South, in the extreme south of Chile's viticultural zones)
Exposure:	North-west
Vine Age:	11 years

Composition:

Varieties : 100% Chardonnay

Analysis:

Alcohol:	14.3% by Volume
Residual Sugar:	2.8 g/l
Total Acidity:	5.7 g/l (tartaric)
pH:	3.37

Aging and Cellaring:

Barrel Aging:	12 months in French oak barrels, 25% new
Aging Potential:	5 years

Winemaker's Comments

The grapes were picked into small boxes and transported to the winery during a cold morning in the first week of April. Upon arriving they were whole cluster pressed while still cold. The juice extracted from low-pressure pressing was fermented in oak barrels over the course of 40–45 days. Malolactic fermentation advanced spontaneously to one-third. After aging for 12 months in the barrels with lees stirrings each week or two, the wine was lightly filtered and bottled.

Tasting Notes

Showing the unique characteristics of the Itata Valley, this Chardonnay is yellow in color with a bright golden hue. Aromas of citrus and white flowers predominate on the nose along with notes of spices and toast. The palate is smooth, creamy, and fresh with flavors of peach, quince, and lemon zest, and a touch of minerality on the finish.

Harvest Report

The 2014–2015 season was one of the hottest in recent years, and March in particular was one of the hottest on record. It was also a very dry season, and the combination led to accelerated ripening, which is much more critical for white wines. Therefore, the general strategy this year was to protect the fruit from direct sunlight and keep the microclimates around the ripening bunches cool to delay ripening and to conserve aromas and natural acidity. This helped counteract the effects of the hot, dry year and allowed us to harvest white grapes with abundant character and aromatic intensity on the normal dates.

