

# HUELLAS

Chardonnay

2016

## Vineyard:

Our Chardonnay comes from vineyards in the Central Valley, where Chile's most traditional wine-producing regions are located. This valley is bordered by the Andes Mountains to the east and the cold waters of the Pacific Ocean to the west. It has a Mediterranean climate and pronounced differences between daytime and nighttime temperatures, which encourages tremendous aromatic intensity in the wine grapes.

Our Chardonnay comes from 10-year-old vines that grow in the La Esperanza and Río Bonito Vineyards. The vines in both vineyards are planted 1.5 x 2.2 m apart, trellised to vertical shoot position, and drip irrigated. Foliage management begins with partial leaf pulling to expose 60% of the fruit to the morning sun, and the fruit load is adjusted (green harvested) to obtain 12 tons per hectare.

Climate: Sub-humid Mediterranean.

## Vinification:

Most of the grapes were hand picked during the last week of March, although a small percentage was machine harvested to ensure optimal ripeness. Upon arriving at the winery, the handpicked grapes were whole-cluster pressed, and 100% of the juice obtained was fermented in stainless steel tanks for 14–16 days at temperatures controlled to 13°–20°C to ensure the maximum expression of varietal character in the final wine. The new wine was cold stabilized at 4°C for 15–20 days and was lightly filtered prior to bottling.

Denomination of Origin:	Central Valley
Varieties:	100% Carmenere
Alcohol:	12.5°
pH:	3.37
Total Acidity:	5.92 gr/L (tartaric)
Residual Sugar:	3.6 gr/L

## Tasting Notes:

This Chardonnay is a clean and bright yellow in color with olive-green nuances. Tropical fruit such as bananas and pineapples as well as peaches appear on the nose. The palate presents pronounced but balanced acidity and harmony between the fruity notes and the sweetness characteristic of the variety.

## Food Pairing Suggestions:

Shellfish, intensely flavored fish such as tuna and sea bass, and poultry.

## Harvest Report

The 2015–2016 season began with a cold, dry spring with average temperatures that were lower than in a normal year and rain that fell at the end of the season. Summer temperatures were higher, but autumn was also cold and wet. All of this resulted in reduced yields and slow phenological development throughout the entire season, which finally resulted in a delayed harvest, lower alcohol, and higher acidity levels.

The white wines are generally very fresh with intense aromas and moderate alcohol levels.

