

X-Tasis Reserve

CHARDONNAY - VIOGNIER 2015

Origin

Denomination of Origin: Maule Valley

Vineyard of Origin: San Rafael

Sector: San Rafael

Composition Varieties:

60% Chardonnay

40% Viognier

Analysis

Alcohol: 13.5 by Vol

pH: 3.3

Total Acidity: 6.0 g/L

Residual Sugar: 3.3 g/L

Aging

50% was aged sur lie in stainless steel tanks to achieve a rich and creamy texture.

The remaining 50% was aged in old acacia barrels for 7 months.

Winemaker's Notes

The grapes were hand picked and transported to the winery, where they were whole cluster pressed without crushing to ensure clean juice with less turbidity and reduce phenolic extraction in both varieties, which allows us to obtain more elegant fruit expression in the final wines. Fermentation took place in stainless steel tanks. 20% was fermented with wild yeasts, which lends extra complexity to the blend. Fermentation lasted approximately 25 days at 13°–15°C (55°–59°F). Wild fermentation lasted 45 days.

Harvest Report

The 2014–2015 season was hotter than any other in the past 10 years, and March in particular was one of the hottest on record for that month. It was also a very dry season, and the combination led to accelerated ripening, which presents a particular challenge for white wines. Therefore, the general strategy this year was to protect the fruit from direct sunlight and keep the microclimates around the bunches cool to delay ripening and to conserve aromas and natural acidity. This helped counteract the effects of the hot, dry season and enabled us to harvest the Chardonnay grapes on dates similar to those of 2014 and obtain fruit with abundant fresh fruit character while preventing over-ripeness.

Tasting Notes

Bright golden yellow in color, this wine has tropical fruit aromas such as passion fruit and mango from the Chardonnay intermingled with peach and apricot notes from the Viognier. The palate has a rich balance between sweet and tart that delivers voluptuousness, vibrancy, and freshness. The wine is lush and medium bodied with excellent length.

Food & Wine Pairing

Hot foods with mild sauces, white meats, and dishes with medium fat such as chicken curry or salmon cooked with butter.

