

V9

*Chardonnay 2011
by Viña Ventisquero*



VINEYARD

VARIETY: 100% CHARDONNAY.
DENOMINATION OF ORIGIN: CASABLANCA VALLEY - TAPIHUE.

SOIL: GRANITIC LOAMY CLAY WITH A DEPTH OF 2 METRES.
HARVEST: THE CLUSTERS OF GRAPES WERE HAND-HARVESTED EARLY IN THE MORNING ON APRIL 20TH AND THEN TRANSPORTED AND CAREFULLY SELECTED AT THE WINERY. 2011 WAS A COLD YEAR IN THE CASABLANCA VALLEY WITH NO RAINFALL DURING THE ENTIRE RIPENING PERIOD. THIS ENABLED THE GRAPES TO RIPEN SLOWLY, INCREASING THEIR AROMATIC POTENTIAL AND ENSURING CRISP ACIDITY AND OPTIMUM HEALTHY CONDITIONS.

WINE

FERMENTATION: THROUGHOUT THE WHOLE PROCESS, THE MUST WAS PROTECTED FROM CONTACT WITH THE AIR. THE GRAPES FIRST UNDERWENT A COLD MACERATION FOR A PERIOD OF BETWEEN 12 AND 14 HOURS. THEN 50% OF THE WINE WAS FERMENTED IN FRENCH OAK BARRELS, 10% OF IT IN NEW BARRELS, 20% BEING IN SECOND USE AND 70% IN THIRD OR FOURTH USE. THE OTHER 50% OF THE WINE WAS FERMENTED IN STAINLESS STEEL TANKS TO RETAIN A FRUITY COMPONENT IN THE MIXTURE. IN BOTH CASES, THE WINE WAS FERMENTED SLOWLY AT A CONSTANT LOW TEMPERATURE OF BETWEEN 13°C AND 16°C, WHICH ENABLED THE MAXIMUM VARIETAL AROMAS TO BE DRAWN OUT.

AGEING: AFTER FERMENTATION, THE WINE WAS AGED OVER ITS LEES FOR TEN MONTHS, AND BATTONAGE WAS USED TO GENTLY MOVE IT SO AS TO MAXIMIZE THE CONTRIBUTION MADE BY THE WINE COMING INTO CONTACT WITH THE FINE SEDIMENT. THIS INCREASED THE AROMATIC COMPLEXITY OF THE WINE.

TECHNICAL DATA: ALCOHOL BY VOLUME: 13.5% GL; PH: 3.32; RESIDUAL SUGAR: 2.72G/L; ACIDITY: 6.95 G/L (TARTARIC ACID).

AGEING POTENTIAL: THIS WINE CAN BE STORED FOR UP TO 5 YEARS IN OPTIMUM CONDITIONS.

TASTING NOTES

COLOUR: PALE YELLOW.

AROMAS: THIS WINE HAS A COMPLEX AND ELEGANT BOUQUET, IN WHICH THE AROMAS OF RIPE TROPICAL FRUIT SUCH AS PINEAPPLE, MANGO AND PAPAYA INTERMINGLE WITH GENTLE MINERAL AND CITRUS NOTES. THE OAK-AGEING CONTRIBUTES GENTLE NOTES OF VANILLA AND DRIED FRUIT.

PALATE: THIS WELL-STRUCTURED WINE IS REFRESHING THANKS TO ITS BALANCED ACIDITY, WHICH PROVIDES A BROAD AND PERSISTENT FINISH. IN THE AFTERTASTE, THE TROPICAL FRUIT IS AGAIN APPARENT, COMPLEMENTED BY DRIED FRUIT AND VANILLA.

SERVING SUGGESTION:

BEST SERVED AT A TEMPERATURE OF BETWEEN 8°C AND 10°C. THIS WINE PAIRS WELL WITH OILY FISH, PASTA, CHEESE AND WHITE MEAT.

VIÑA VENTISQUERO
A step beyond