

# Gran Reserva 2016 Chardonnay

*“Pale straw in color. On the nose elegant aromas reminiscent of quince, lemon and green pineapple combine with notes of grilled nuts. In the mouth the wine is full bodied with fresh, lively acidity and a hint of tannin that imparts excellent structure and length”*



## VINEYARD

All fruit was sourced from our own vineyard - located within the coolest, westernmost reaches of the Casablanca Valley. Sourced from blocks planted with ungrafted Chardonnay of the “Mendoza clone” on yellow sandy loams in 1997. The Mendoza selection has low yields of small, thick-skinned berries. Cropped at an average of 4 tons per hectare (1.5 tons per acre).

## VINTAGE

After a dry and cool season, the grapes managed to be harvested before the rain at the beginning of April. Harvest occurred at night, with an ambient temperature of around 6°C (43°F).

## VINIFICATION

Upon arrival at the winery all grapes were first destemmed and crushed to the pneumatic press. The resulting juices were left to cold settle (at 10°C/50°F) for 4 days following which time the juice was racked to stainless steel tanks, inoculated with selected yeasts and gravity fed to a mixture of second and third use French oak barrels. The juice was first inoculated with *Torulaspora delbrueckii* (a native yeast isolated from the vineyard) and then, 3-4 days later when fermentation had already begun, they were inoculated a second time with *Saccharomyces cerevisiae*. Temperatures during the fermentation in barrel peaked at 18°C (or 65°F). After fermentation had finished the barrels were sulfited at which point bâtonnage was carried out weekly for the following 10 months. After a total of 11 months in barrel the wine was gently nitrogen racked to tank to be cold stabilized, filtered and bottled.

13.7%

TOTAL  
ALCOHOL

3.4

TOTAL  
PH

6.2 G/L

TOTAL  
ACIDITY

3.8 G/L

RESIDUAL  
SUGAR

0.54 G/L

VOLATILE  
ACIDITY

VINA  
**CASAS DEL BOSQUE**  
CHILEAN PREMIUM WINES