

# Chardonnay 2018

## Pequeñas Producciones

*“Pale straw in color. On the nose elegant aromas reminiscent of green plum, apricot and lemon combine with notes of wet chalk and brioche. In the mouth the wine is full bodied and complex, with lively acidity, excellent structure and good length.”*



### VINEYARD

All fruit was sourced from our own vineyard - located within the coolest, westernmost reaches of the Casablanca Valley. Sourced from a vineyard block planted in sandy soils with a French clone of Chardonnay (76), the first plantings of clonal, certified vines in our vineyard. Clone 76 is known for producing expressive, aromatic and balanced wines. Cropped at an average of 6 tons per hectare (2.4 tons per acre).

### VINTAGE

After a relatively cool season, the grapes were harvested mechanically under cold and dry conditions, on 15 March.

### VINIFICATION

Upon arrival at the winery the grapes were destemmed and transferred to the pneumatic press. The resulting juice was left to cold settle unsulfured at 10°C (50°F) for one night. The juice was racked to used French oak barriques and one hogshead and inoculated with selected yeasts. Temperatures during the fermentation in barrel peaked at 22°C (or 72°F). After fermentation had finished the barrels were topped up and two bâtonnages. Malolactic fermentation occurred only in part, and the wine was sulfured the following spring. After some 6 months in barrels the final blend was made and racked to a 2,500 liter German-oak foudre and a few barrels, where it was left for an additional 6 months. The wine was then stabilized and prepared for bottling. 360 cases produced.

14.0%

TOTAL  
ALCOHOL

3.29

TOTAL  
PH

6.3 GL

TOTAL  
ACIDITY

2.4 GL

RESIDUAL  
SUGAR

VIÑA  
**CASAS DEL BOSQUE**  
CHILEAN PREMIUM WINES